

CaViola

BAROLO CAVIÒT

Barolo in its more classical version, where the blend of grapes coming from vineyards with different soils, exposures and altitudes, contributes to the varietal balance and the pleasantness of the drinkability. The 2013 vintage inaugurates the entry of an important part in the product catalog of Ca' Viola winery, a Barolo able to show its best already at a young age.



IN THE VINEYARD

APPELLATION.....	Barolo DOCG
VARIETAL	Nebbiolo
VINEYARD.....	Grapes from different vineyards of the barolo area, mainly from the town of Novello
ORIENTATION	South, southeast, southwest
DENSITY	4.800-5.000 vines/hectare
TRELLISING	Guyot
HARVEST	First half of October
PEST CONTROL	Copper and sulfur
WEEDING	Mechanical

IN THE WINERY

YEAST	No selected yeasts utilized
FERMENTATION	15 days in temperature-controlled tanks
MACERATION	10-15 days of post-fermentation maceration with submerged cap
AGING	24 months in big barrel
FILTRATION	None
ANNUAL PRODUCTION	3.500 circa

CHARACTERISTICS

The ruby red colour with garnet reflections introduces an intense scent of violet, red and small red fruits, with a slightly balsamic note. In the mouth the texture is complex and silky, the harmonious structure wraps the palate with soft and succulent tannins.
Suggested service temperature: 15-16 °C.

