

CaViola

BAROLO SOTTOCASTELLO DI NOVELLO

The first Barolo was produced in 2006 and represent the achievement of a path who brought to challenge myself with the most important vine from Langa area. The challenge of every great producer from Alba became reality after the purchase of a land at the foot of the Castello di Novello. A vineyard who unite the power of Nebbiolo from Monforte to the elegance of the ones produced as Barolo.



IN THE VINEYARD

APPELLATION	Barolo DOCG
VARIETAL	Nebbiolo
VINEYARD.....	Sottocastello di Novello
SIZE & LOCATION.....	1,89 ha., Novello
GROUND TYPE.....	Lithology - Marl and clayey-marl gray-white coloured (Sant'Agata Fossili Marl Formation) followed by sand and sandstones dark-grey or yellowish coloured at the top of the hill (Diano d'Alba Sandstones Formation) Soil - Sandy-clay, slightly evolved, light coloured, calcareous, with alkaline pH
AVERAGE AGE OF VINES.....	15 years
ORIENTATION & ELEVATION	South, southeast, 450 meters above sea level
DENSITY	5,000 vines/hectare
YIELD/HECTARE.....	55 ql.
TRELLISING	Guyot
HARVEST	First half of October
FERTILIZER	Manure, green manure
PEST CONTROL	Copper and sulfur
WEEDING	Mechanical

IN THE WINERY

YEAST	No selected yeasts utilized
FERMENTATION	15-20 days in temperature-controlled tanks with 25-30% of whole grapes (depends on vintage)
MACERATION	25-30 days of post-fermentation maceration with submerged cap
AGING	24 months in big barrels, 12 months in concrete vats not vitrified
FILTRATION	None
ANNUAL PRODUCTION	9,000 bottles

CHARACTERISTICS

This Barolo is a rather rich ruby red with orange reflections. The nose expresses balsamic and spice characteristics with clear hints of forest floor and menthol and ethereal touches of chocolate and tobacco. Elegant and silky in the mouth with a rich, dense structure that persists to the long, harmonious finish. Suggested Serving Temperature: 15-16°C

