

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

APPELLATIONBarolo DOCG
 VARIETALNebbiolo
 VINEYARDSottocastello di Novello
 SIZE & LOCATION1,89 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 VINES15 years
 ORIENTATION
 & ELEVATIONSouth, southeast, 450 meters above sea level
 DENSITY.....5,000 vines/hectare
 YIELD/HECTARE.....55 ql.
 TRELLISINGGuyot
 HARVESTFirst half of October
 FERTILIZERManure, green manure
 PEST CONTROLCopper and sulfur
 WEEDING.....Mechanical

IN THE WINERY

YEASTNo selected yeasts utilized
 FERMENTATION15-20 days in temperature-controlled tanks with 25-30% of whole grapes (depends on vintage)
 MACERATION25-30 days of post-fermentation maceration with submerged cap
 AGING24 months in big barrels, 12 months in concrete vats not vitrified
 FILTRATIONNone
 ANNUAL PRODUCTION9,000 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

