

# CaViola

## DOLCETTO D'ALBA BARTUROT

First produced in 1991, Barturot is the historic product of the Ca' Viola line. I always had my eye on this wonderful vineyard in Montelupo, and I just knew that from those rows of vines something truly special could be born. I managed to rent the vineyard and thanks to the help of friends and the advice of established producers in the Langhe, my dream became a reality. To this day, the Barturot label is one of the key emblems of our winery.



### IN THE VINEYARD

APPELLATION .....	Dolcetto d'Alba DOC
VARIETAL .....	Dolcetto
VINEYARD .....	Barturot
SIZE & LOCATION.....	1.90 ha, Montelupo Albese
GROUND TYPE.....	<b>Lithology</b> - Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation) <b>Soil</b> - Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH
AVERAGE AGE OF VINES.....	65 years
ORIENTATION	
& ELEVATION .....	South, 400 meters above sea level
DENSITY .....	5,000 vines/ha
YIELD/HECTARE.....	45-50 ql.
TRELLISING .....	Guyot
HARVEST .....	Second half of September
FERTILIZER .....	Manure, green manure
PEST CONTROL .....	Copper and sulfur
WEEDING .....	Mechanical

### IN THE WINERY

YEAST .....	No selected yeasts utilized
MACERATION	
& FERMENTATION .....	15 days in temperature-controlled tanks
AGING .....	8-10 months in big barrels
FILTRATION .....	None
ANNUAL PRODUCTION .....	8,000 bottles approx.

### CHARACTERISTICS

Intense ruby red with violet notes. The nose expresses a complex fruit and floral bouquet with notes of violet, currants and black cherry in the forefront. Excellent body in the mouth while maintaining its drinkability. Long, harmonious, fruit finish.

Suggested Serving Temperature: 15-16°C

