

# CaViola

## DOLCETTO D'ALBA VILOT

Produced for the first time in 1996, Vilot is the younger (but not necessarily lesser) brother of the more famous Barturot. In the company philosophy, this is a ready-to-drink wine designed for everyday drinking.

### IN THE VINEYARD

APPELLATION .....	Dolcetto d'Alba DOC
VARIETAL .....	Dolcetto
VINEYARD .....	Grapes from different vineyards
SIZE & LOCATION .....	3.05 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 .....	20 years
ORIENTATION	
& ELEVATION .....	South, southwest, 400 meters above sea level
DENSITY .....	5,000 vines/hectare
YIELD/HECTARE .....	70 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 .....	10 days in temperature-controlled tanks
AGING .....	8-10 months in stainless steel
FILTRATION .....	None
ANNUAL PRODUCTION .....	20,000 bottles

### CHARACTERISTICS

Rich ruby red color. The nose plays on notes of fresh fruit and finishes with a pleasant note of blackberry. Smooth, agile and balanced in the mouth. Pleasantly fresh throughout, this dynamic Dolcetto appeals to a wide variety of palates.

Suggested Serving Temperature: 15-16°C

