

# CaViola

## LANGHE NEBBIOLO

Looking to the future of the company, efforts are focused on the development of a “Nebbiolo project” that begins with this first, important selection. In 2005, I vinified the king of varieties from Piedmont for the first time, starting with a splendid vineyard.

### IN THE VINEYARD

APPELLATION .....Langhe Nebbiolo DOC  
 VARIETAL .....Nebbiolo  
 VINEYARD .....Unique parcel  
 SIZE & LOCATION .....1 ha. approximately, Montelupo Albese  
 GROUND TYPE .....**Lithology** - Alternating gray coloured silty marl  
 and reddish-yellowish coloured sandstones (Lequio Formation)  
**Soil** - Sandy-loam, shallow, whitish coloured, calcareous,  
 with alkaline pH  
 AVERAGE AGE OF VINES .....15 years  
 ORIENTATION .....  
 & ELEVATION .....South, southeast, 450 meters above sea level  
 DENSITY .....4,500 vines/hectare  
 YIELD/HECTARE .....50 ql. approx.  
 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 days in temperature-controlled tanks  
 MACERATION .....10-15 days of post-fermentation maceration with submerged cap  
 AGING .....15-17 months in big barrels  
 FILTRATION .....None  
 ANNUAL PRODUCTION .....4,500 bottles approx.

### CHARACTERISTICS

Ruby red with granite shades. Vivid nose with noteworthy complexity and breadth with notes of forest floor and wet earth. Elegant and powerful, reminiscent of Burgundy; agile and austere with silky tannins. Long, gratifying finish with nice fruit notes.  
 Suggested Serving Temperature: 16-17°C

