

# CaViola

## LANGHE RIESLING

The Langhe Riesling is the first white wine in Ca' Viola's history, a new project in Alta Langa. This land, tucked at the back of the Barolo region, offers unique soil features and height, perfectly expressed through white wines, especially those like the Riesling Renano; a vine that reaches its fullest expressions in fresh climates and mineral soils. A long aging wine, thanks to its multiple taste facets it is incredibly charming throughout its evolution.



### IN THE VINEYARD

APPELLATION .....Langhe Riesling Doc  
VARIETAL .....Rhine Riesling  
SIZE & LOCATION.....1 ha., Cissone  
SOIL .....Calcareous marl and clay  
AVERAGE AGE OF VINES.....10 years  
ORIENTATION  
& ELEVATION .....South, 600 meters above sea level  
DENSITY .....5,000 vines/hectare  
YIELD/HECTARE.....60 ql.  
TRELLISING .....Guyot  
HARVEST .....Second half of September  
FERTILIZER .....Manure, green manure  
PEST CONTROL .....Copper and sulfur  
WEEDING .....Mechanical

### IN THE WINERY

PRESSING .....Soft pressing, static decantation at controlled temperature  
FERMENTATION .....15-20 days in temperature-controlled tanks  
AGING .....10 months "sur lie" process in stainless steel  
ANNUAL PRODUCTION .....4.500 bottles

### CHARACTERISTICS

The bright yellow colour presents a wine with very fresh initial notes, made up of white flowers, white peach and citrus, cedar and grapefruit. The main characteristic of the wine at its best is an acidity that immediately hits the palate, lingering in your mouth and filling it with sensations. Juicy and fresh, the final notes end with an extraordinary sapidity, that prolongs the memory on your taste buds.

