

# Ca Viola Barolo Classico

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Barolo

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** The juice is fermented for 15 days in temperature-controlled tanks with a further 10-15 days of post-fermentation maceration.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Aging took place in large barrels for 24 months.

**ANNUAL PRODUCTION:** 1250 cases

## THE STORY

Ca' Viola, located in Dogliani in the heart of Piemonte's Langhe region, is owned by renowned Italian oenologist Giuseppe "Beppe" Caviola. He uses sustainable vineyard practices and minimal intervention winemaking, offering an authentic expression of Piemonte's finest terroirs.

**PHILOSOPHY:** Beppe showcases the terroir of the Langhe employing sustainable vineyard and winemaking practices at all times. He does not use select yeasts and does not filter his wines, except the Riesling. His focus is on the microclimate and grape and creating a wine that reflects the purest expression possible of this terroir.

## THE ADJECTIVES

**OVERALL:** Complex and silky

**AROMAS / FLAVORS:** Violets, red berries, and balsamic.

**MOUTHFEEL:** Soft and succulent tannins

## THE SELLING POINTS

A Barolo that's approachable, even at a young age.

**AWARDS:** 95pts James Suckling

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan

