

Ca Viola

Barbera d'Alba Brichet



THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Alba

CEPAGE: 100% Barbera

WINEMAKING: The wine spends 15-18 days in temperature-controlled tanks with 12 months in big barrels.

AGING: 12 months

ANNUAL PRODUCTION: 1250 cases

THE STORY

Giuseppe "Beppe" Caviola, one of the most important oenologists in Italy, has worked as a winemaking consultant for many notable producers and in 2002, was named "Enologist of the Year" by Gambero Rosso. In 1991 Beppe decided to make his own wine, locating his cellar in Dogliani, in the heart of Piemonte. Ca'Viola means "little violet house" in local dialect.

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: Juicy & approachable

AROMAS / FLAVORS: Ruby red, juicy, fruity, notes of dried mushrooms.

MOUTHFEEL: Fresh & well-balanced

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast, 91pts Wine Spectator, 91pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan