

# 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.

**AGING:** Aging took place in large barrels for 24 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:** 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, 93pts Wine Enthusiast, 92pts Wine Spectator

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

