

# Ca Viola Dolcetto d'Alba Vilot

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Alba

**CEPAGE:** 100% Dolcetto

**WINEMAKING:** The wine spends 10 days in temperature-controlled tanks with 10 months in stainless steel and then 2 months in bottle. Unfiltered.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 10 months in stainless steel and then 2 months in bottle.

**ANNUAL PRODUCTION:** 555 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:** Rich ruby red color. The nose plays on notes of fresh fruit

**AROMAS / FLAVORS:** Fruity blackberry

**MOUTHFEEL:** Smooth, agile, fresh, and balanced

## THE SELLING POINTS

The Dolcetto as tradition dictates.

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

