

# CaViola

D O G L I A N I > I T A L I A

## FROM THE HILLS OF THE WOLVES TO THE FEET OF THE CASTLE

1991. It was in this year that Beppe Caviola carved his debut in the wine world. In his Montelupo, Beppe rents the dream vineyard of Barturot and vinifies the first Dolcetto grapes in his parents garage. Beppe immediately adds another challenge, the now famous Bric du Luv, born as a 'table wine' to later become Langhe Rosso and finally Barbera d'Alba.

The company takes shape and the portfolio expands; 2002 is the year of the second phase. Beppe and Simonetta move to Dogliani and lay the foundation for a unique integrated project in the Langa landscape: a development in which production, consulting and hospitality coexist in harmony, united by a philosophy of excellence where human contact remains the inspirational value.

From the hills of the wolves to Novello, passing through Dogliani: 2006 is the most prestigious vintage in history, where the light is shed on the first label of "Re dei Vini" (King of Wines), the Barolo Sottocastello.







# BAROLO

## SOTTOCASTELLO DI NOVELLO



### VINEYARD

Sottocastello di Novello

### SIZE & LOCATION

1,89 ha., Novello

### GROUND TYPE

**Lithology** Marl and clayey-marl gray-white coloured followed by sand and sandstones dark-grey or yellowish coloured at the top of the hill

**Soil** Sandy-clay, slightly evolved, light coloured, calcareous, alkaline pH

### FERTILIZER

Manure, green manure

### WEEDING

Mechanical

### FERMENTATION

15-20 days in temperature-controlled tanks with 25-30% of whole grapes

### MACERATION

25-30 days with submerged cap

### AGING

24 months in big barrels, 12 months in concrete vats not vitrified

# BAROLO

## CAVIÒT



### VINEYARD

Grapes from different vineyards, mainly from the town of Novello

### GROUND TYPE

**Lithology** Marl and clayey-marl gray-white coloured followed by sand and sandstones dark-grey or yellowish coloured at the top of the hill

**Soil** Sandy-clay, slightly evolved, light coloured, calcareous, alkaline pH

### WEEDING

Mechanical

### FERMENTATION

15 days in

temperature-controlled tanks

### MACERATION

10-15 days of post-fermentation maceration with submerged cap

### AGING

24 months in big barrel

# LANGHE NEBBIOLO



## VINEYARD

Unique parcel

## SIZE & LOCATION

1 ha. approx., Montelupo Albese

## GROUND TYPE

**Lithology** Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation)

**Soil** Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH

## FERTILIZER

Manure, green manure

## WEEDING

Mechanical

## FERMENTATION

15 days in temperature-controlled tanks

## MACERATION

10-15 days of post-fermentation maceration with submerged cap

## AGING

15-17 months in big barrels

# LANGHE RIESLING



## SIZE & LOCATION

1 ha., Cissone

## SOIL

Calcareous marl and clay

## FERTILIZER

Manure, green manure

## WEEDING

Mechanical

## 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

## BRIC DU LUV BARBERA D'ALBA



### VINEYARD

Bric du Luv

### SIZE & LOCATION

1.5 ha., Montelupo Albese

### GROUND TYPE

**Lithology** Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation)

**Soil** Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH

### FERTILIZER

Manure, green manure

### WEEDING

Mechanical

### MACERATION

### & FERMENTATION

20-25 days in

temperature-controlled tanks

### AGING

13-15 months in big barrels

## BARTUROT DOLCETTO D'ALBA



### VINEYARD

Barturot

### SIZE & LOCATION

1.90 ha, Montelupo Albese

### GROUND TYPE

**Lithology** Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation)

**Soil** Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH

### FERTILIZER

Manure, green manure

### WEEDING

Mechanical

### MACERATION

### & FERMENTATION

15 days in

temperature-controlled tanks

### AGING

8-10 months in big barrels



## BRICHET BARBERA D'ALBA



### VINEYARD

Grapes from different vineyards

### SIZE & LOCATION

2.4 ha., Montelupo Albese

### GROUND TYPE

**Lithology** Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation)

**Soil** Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH

### FERTILIZER

Manure, green manure

### WEEDING

Mechanical

### MACERATION

### & FERMENTATION

15 days in

temperature-controlled tanks

### AGING

12 months in big barrels

## VILOT DOLCETTO D'ALBA



### VINEYARD

Grapes from different vineyards

### SIZE & LOCATION

3.05 ha., Montelupo Albese

### GROUND TYPE

**Lithology** Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation)

**Soil** Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH

### FERTILIZER

Manure, green manure

### WEEDING

Mechanical

### MACERATION

### & FERMENTATION

10 days in

temperature-controlled tanks

### AGING

8-10 months in stainless steel



Azienda Agricola Ca' Viola: b.ta San Luigi 11, 12063 Dogliani (Cn) Italy  
tel. +39 0173 742 535 - email: [info@caviola.com](mailto:info@caviola.com) - web: [www.caviola.com](http://www.caviola.com)