



Cabutto Barbera D'Alba Superiore DOC

The Cabutto vineyard and winery was founded by Domenico Cabutto in 1920 and is still owned and managed by the Cabutto family. Bartolomeo Cabutto manages the entire operation with sons Osvaldo and Bruno responsible for the vineyards, winemaking and commercial operations. "Tenuta La Volta" translates to the Estate on the La Volta hilltop. The hilltop estate, which is named after the Castle La Volta has 13.6 acres of specialized vineyards. The Cabuttos' own three additional vineyards where mix of Nebbiolo, Barbera and Dolcetto varietals are planted, all three are located within the Barolo Appellation along the Lange Hills in the Southeastern Piemonte Region of Italy.

Technical

Vintage:	2001
Appellation:	D'Alba DOC Lange Hill area of the Piemonte Region
Vineyard:	Bricco del Viole 2.3 acres planted
Varietal:	100% Barbera
Alcohol:	14%
Production:	In Italy, for a wine to be designated "Superiore" it must be aged for a minimum of 1 year in oak and have a minimum of 12% alcohol content by volume. Maceration for 10 days with the skins at an average temperature of 86-88 degrees F. 50% of the wine is aged in large (800 to 900 gallons) Slovenian oak casks for 13 months and the remaining 50% of the wine is aged in new and 1 to 3 year old small oak barrels. The wine is then blended and aged in the bottle for 6 months before release. 850 cases made.

Tasting Notes

Color:	Deep ruby red
Bouquet:	Fruity aroma with berries and vanilla highlights.
Taste:	Full-bodied fruit forward wine with a good balance of fruit and tannins with a long finish. Great by the glass or with pizza, poultry or pork.
Ratings:	Rating Wine Spectator 89 Gambero Rosso 2 glasses



Importing & Marketing
Fine Wine Produced by
Artisan Winegrowers

7757 Auburn Road, Unit #17
Concord, Ohio 44077
Email JDunlavey@msn.com

Phone 440.339.7034
Fax 440.352.3185