



## Cabutto Barolo Riserva del Fondatore DOCG

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:	1997
Appellation:	Barolo DOCG
Vineyard:	Tenuta La Volta
Varietal:	100% Nebbiolo
Alcohol:	14.5%
Production:	The Riserva del Fondatore is only produced in exceptional years. In Barolo, to be labeled Riserva the wine must be aged in wooden barrels and the bottle for a minimum of 4 years. Only the best grapes are hand selected at harvest to produce this wine. Maceration for 30 days at 88 to 90 degrees F with Malolactic fermentation at 61 to 64 degrees F. The wine was then aged in large Slovenian Oak casks for 48 months and then aged in the bottle for 18 months prior to release. Very limited production, 200 cases (1200 bottles) made.

### Tasting Notes

Color:	Dark Ruby
Bouquet:	A very aromatic wine with rich mineral notes and a lot of ripe plum and smoke character.
Taste:	This is a big juicy full-bodied wine with velvety, fruit-coated tannins and a long finish. Great with steak, lamb, rich risottos, and pasta dishes.
Ratings:	Wine Spectator 92 Gambero Rosso 2 glasses



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