



History

In the land of Barolo, famous worldwide for naming the great and celebrated wine, the farm Cabutto “Tenuta La Volta” was founded in 1920. Following tradition, Cabutto produces with experience, enthusiasm and care the great red wines of the Langhe.

The farm, which is family managed, is directed by the owner Bartolomeo Cabutto, with the cooperation of the sons Osvaldo (enologist) and Bruno (sales).

Description (Gambero Rosso)

Bruno and Osvaldo Cabutto’s estate looks out over one of the most stunning landscapes in the Langhe. The cellars may be located here, but their 15 hectares planted to vine extend across some of the most prestigious vineyards in the DOCG. Their 3,000 bottles of Riserva del Fondatores, for example, all originate in the Sarmassa cru, even if it doesn’t say so on the label. The Barolo Vigna La Volta (25,000 bottles) comes for a lesser known vineyard at approximately 400 meters above sea level that faces southeast.



Vineyard

The vineyards and the buildings of our farm are situated around the castle La Volta, overlooking the vineyards. The farm “Tenuta La Volta” stretches for 18 hectares of specialized vineyards. Carefully selecting the grapes and making wine, we obtain different typical wines, each of them bearing the name of the vineyard the grapes come from. Owing to the characteristics of the clayey-calcareous land, the altitude of vineyards (300-380m above sea level) and the good temperature range, we produce very complex and classy wines.



Winemaking

Barolo Vigna La Volta—30 day maceration and ageing in barrels of Slavonian oak producing a seductive nose of dried flowers, autumn leaves and mushrooms that leads into a long, generous palate full of smooth tannins.

Riserva del Fondatore—Comes from a selection of grapes in the vineyard and a cellar technique that involves 30 days maceration, manual pumping over the cap, and maturing in large barrels. This imbues it with stewed plums, tobacco and leather, aromas that only the truly great vintages can sustain without seeming course.



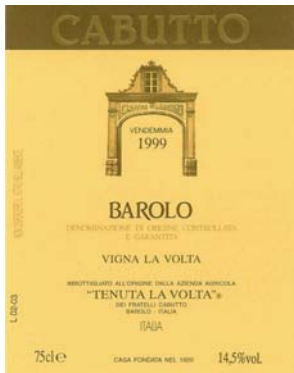
The Cabutto brothers.

CABUTTO

Owner: Bartolomeo & Osvaldo Cabutto
Oenologist: Osvaldo Cabutto

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Barolo d.o.c.g. “La Volta vineyard” (traditional style)

The purity of fruit in this wine is breathtaking; rich and fragrant with a floral scent and a hint of wood; delicate, dry harmonic, long mellow taste, good tannic balance.

Varietal: Nebbiolo 100%

Winemaking: We pay the greatest attention, as we always do, to the vineyard’s management: low productivity, careful selection at the grape harvest, long steeping vinification (even 30 days) in stainless steel vats. After the Malolactic fermentation, the wine matures 3 years in oak casks. Then we assemble the casks and the bottled wine carries out the needed maturing in the bottles (at least 6 months) before we put it on sale.



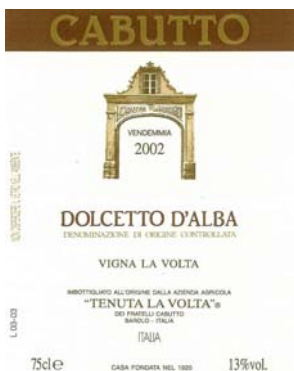
Barolo Riserva del Fondatore d.o.c.g.

It is produced only in the best vintage years and is dedicated to the founder of our family (who founded the farm in 1920). It is obtained from a very careful selection of the best and most ripe Nebbiolo grapes, coming from the old vines of the vineyards called “La Volta”.

Wonderful aromas of plum and dried flowers follow through to a full-bodied palate, with silky tannins and a round, long finish. Hard not to drink now. Best from 2003 to 2010.

Varietal: Nebbiolo 100%

Winemaking: A long steeping on grapes’ skins follows the fermentation. After the Malolactic fermentation the wine matures for at least four years in oak casks, then a long time in the bottles before being put on sale.



Dolcetto d’Alba “La Volta” d.o.c.

Soft light taste, fruity and fragrant bouquet of cherry and plum. Pleasing flower and fruit aromas, if rather a lightweight palate. This wine may be served with stews, meats with sauces, polenta, medium aged cheese.

Varietal: Dolcetto 100%

Vineyard: It’s perfectly exposed to the south, in a hill’s amphitheatre; there it exploits from one side of the sun’s strong action, very constant every year, and from the other the termic-gap, from the Alp’s breeze, which allows the wine to reach the right percentage of acidity and flavor.

Winemaking: Made from the first grapes we pick from the La Volta Castle. It is harvested in the second decade of September, according to the season. Our grapes are squeezed and fermented in stainless steel tuns, with a maximum temperature of 28C. The grapes stay in contact with the maceration for about 5-6 days, before the fermentation and the fining. The bottling occurs the next spring.