

CAVALLOTTO®

BAROLO BRICCO BOSCHIS 2016



MGA: BRICCO BOSCHIS

VILLAGE: Castiglione Falletto

(Nebbiolo for Barolo 100%)

Vineyard Parcel(s): Various parcels inside Bricco Boschis, including the historic Punta Marcello and Colle Sud-Ovest plots.

Vineyard Size: 6.23 ha

Vineyard Character: hillsides, hilltop

Slope Direction: South, South-West, South-East, West

Average Yield: 38 hl/ha

2016 Production:

Bottles: 37.336

Magnums: 1.332

VINTAGE 2016: ★★★★★

Vintage Conditions

Winter: (Dec, Jan, Feb): *Dry, moderate. Snow and cold arrived at the end of February.*

Vegetative Cycle: (Mar-July): *Early bud break, but followed by cooler conditions that slowed the vine development. Hail struck on July 28th and reduced the crop by 25%.*

Flowering: (25 May-10 June): *Cooler than normal but dry. Excellent conditions.*

Productive Cycle: (Aug-Oct): *Warm but never overly hot, with numerous brief rainstorms. Slow, even development of the grapes with a long "hang time."*

Harvest Period: *Each plot was calmly harvested at optimal ripeness, later than normal.*

Vintage Characteristics:

The potential for greatness in the 2016 wines made from Nebbiolo is undeniable. Sometimes consecutive vintages are indelibly linked; perhaps in 20 years Barolisti will be arguing the merits of 2015 and 2016 in the same way we discussed 1970-1971, 1985-1986, 1989-1990 and even 2000-2001. The 2016 wines show at their core a steely, precise reserve; at this early point in their development they are closed and impenetrable. The vintage, notwithstanding the hard hail and numerous rains, also gave us happy results for the other grapes as the near-perfect conditions did not encourage the spread of grape diseases and we were able to use organic farming processes to maximum effect. It is a vintage where all the wines show great site-specific transparency.

Nebbiolo Plant Health: ★★★★★

Harvest: October 11th-19th

Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Vertical and Horizontal Fermentation tanks.
- Traditional fermentation with semi-submerged cap with punch-downs and pump-overs.
- Controlled fermentation temperature at 29°C on indigenous yeasts.
- Total maceration time: 30-35 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 36 months in Slavonian Oak botti from 20hl to 100 hl.
- Bottling date: February 18th, 2020

Analytical Parameters:

• Alcohol	vol%	14.88
• Total Acid	g/l	5.68
• pH		3.40
• Sugars (in reduction)	g/l	0.5
• Total Extract	g/l	30.8
• Total Dry Extract	g/l	31.2
• Total Sulfur	mg/l	37.0

Cavalotto Family Tasting Note:

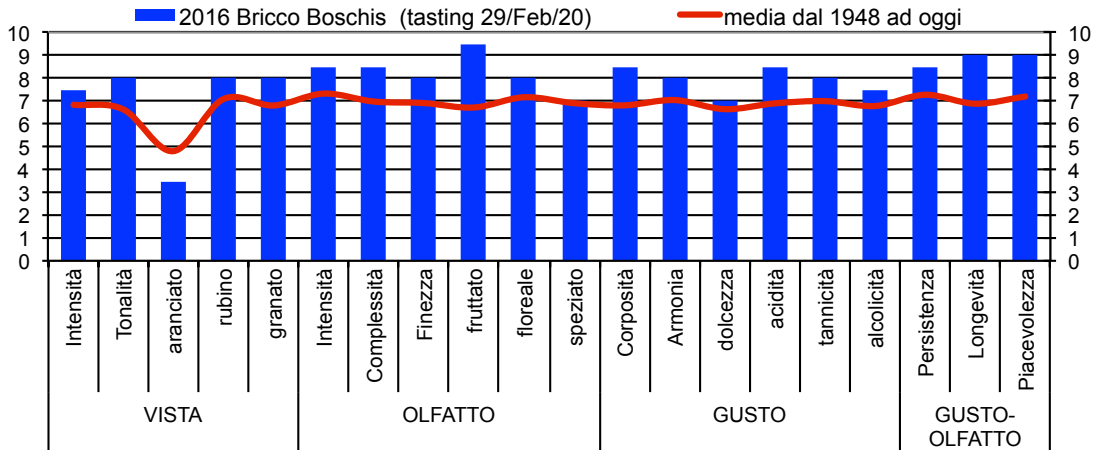
The Bricco Boschis in 2016 gave us a wine of both structure and elegance. The nose jumps from the glass with black cherries, tobacco, roses, licorice and pomegranates, followed by classic Nebbiolo flavors of dark fruits, tar licorice and orange peel. The complex interplay of fully ripe tannins, freshness and deep black fruits gives this wine a sense of coolness and harmony. None of the flavors predominate or are out of balance, this show remarkable poise for such a young Cavalotto.

Drinking Window: 2028-2050

Notes on Matching with Food:

The wine is best with second courses of red meat, simply grilled or roasted. Also good with hard and aged cheeses. It can also be enjoyed by itself.

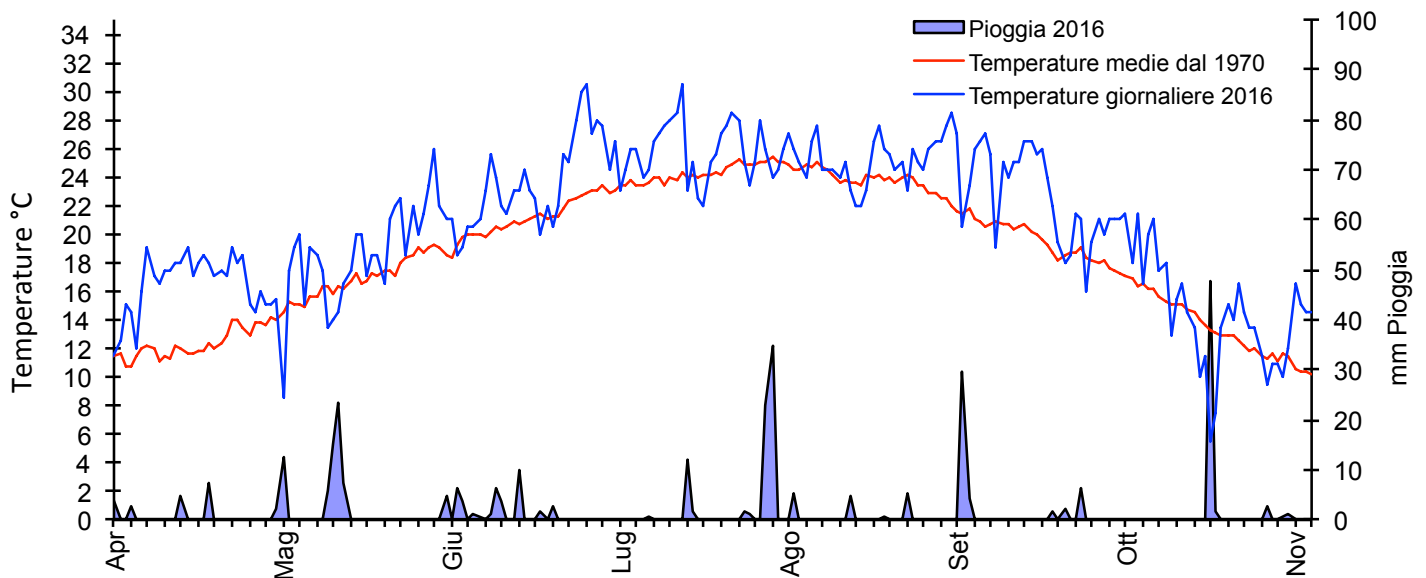




Key/Legend: Red Line: Average value since 1948. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (higher values are more red, lower values are more yellow). **Aranciato:** Yellow-ness; quantity of reflected yellow. **Rubino:** Ruby Red-ness; quantity of ruby red. **Granato:** Garnet-ness; quantity of garnet red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of aromas. **Complessità:** Complexity; quantity of individually identifiable aromas. **Finezza:** Fineness; elegance and generosity. **Fruttato:** Fruitiness; quantity of plum, cherry, preserved cherries, raspberry, cocoa. **Floreale:** Florality; quantity of rose, violet, tobacco, mint and hay. **Speziato:** Spiciness; quantity of clove, cinnamon, black pepper, nutmeg, vanilla-oak, leather, and in the aftertaste, tar and licorice. **Gusto:** Taste. **Corposità:** Body; structure and weight. **Armonia:** Harmony; equilibrium or harmony of the flavor sensations. **Dolcezza:** Sweetness; quantity of sweet sensations. **Acidità:** Acidity; quantity of acidic sensations (also called "freshness"). **Tannicità:** Tannicity; quantity of astringent sensations. **Alcolicità:** Alcohol; quantity, sensation and integration of alcohol. **Persistenza:** Persistence; quantity and length of the aftertaste. **Longevità:** Longevity; potential for extended aging and cellaring. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

Climate Vintage 2016

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioggia = Rain. Scale in mm on right.



Total Rainfall Vintage 2016

During the entire year from January-December (left); during the Vegetative Cycle from April-October (center); and during the Productive Cycle from August-October (right). Each value is in comparison to the average (media) since 1970, in mm.

