

CAVALLOTTO®

BAROLO BRICCO BOSCHIS

2017



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: 7.33 ha

Vineyard Character: hillsides, hilltop

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

Average Yield: 28 hl/ha

2017 Production:

Bottles: 19.410

Magnums: 999

VINTAGE 2017: ★★☆☆☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *Dry, moderate temperatures and 4 snowfalls.*

Vegetative Cycle: (Mar-July): *Early bud break, then followed by cooler conditions that caused a light frost and therefore a reduction of the crop by 0-8%.*

Flowering: (25 May-10 June): *Hotter than normal and dry, but still excellent conditions.*

Productive Cycle: (Aug-Oct): *Warmer days than usual but also cool nights. Very dry conditions except for a couple of light rains.*

Harvest Period: *Very warm and dry conditions; optimal ripeness and very early harvest.*

Vintage Characteristics:

2017 vintage will be particularly remembered for the very dry and hot weather.

The season started with a mild winter climate, characterized by very few rains. The early beginning of the vines' vegetative phase was then slowed down at the end of April when we experienced a very quick drop in temperature. Also to mention a frost that occurred one day only. Both summertime (since August) and fall season were dry and hot but still marked by a good temperature range. Due to the drought this vintage was mainly affected by, the production was quite low but the vines could perfectly complete its own growth in the best way, even though harvest happened to begin 10 days in advance.

Nebbiolo Plant Health: ★★★★★

Harvest: October 2nd-4th

Winery Operations:

- Full destemming, fermentation with indigenous yeasts only.
- Use of horizontal tanks and controlled temperature at 29°C.
- Traditional fermentation with semi-submerged cap.
- Total maceration time: 30-35 days.
- Malolactic Fermentation in cement tanks during springtime following the harvest.
- Cask ageing for 36 months in Slavonian Oak botti of 20-30-50-80-100 hl.
- Bottling: November 2020

Analytical Parameters:

- Alcohol vol%
- Total Acid g/l
- pH
- Sugars (in reduction) g/l
- Total Extract g/l
- Total Dry Extract g/l
- Total Sulfur mg/l

Cavalotto Family Tasting Note:

The Bricco Boschis in 2017 does not really show the very dry and hot vintage that seasonal trend might present. In fact, especially thanks to the cool nights we had, this Barolo is characterized by some good, lively fruit and freshness, and most importantly the pH seems to be quite similar to what classic Barolo vintages show.

The great concentration is particularly due to the very low yield and therefore a higher amount of skins on fermentation. The palate reveals this wine's great structure, which seems rounded by the alcohol and its ripe, smooth tannins.

Drinking Window: 2028-2045

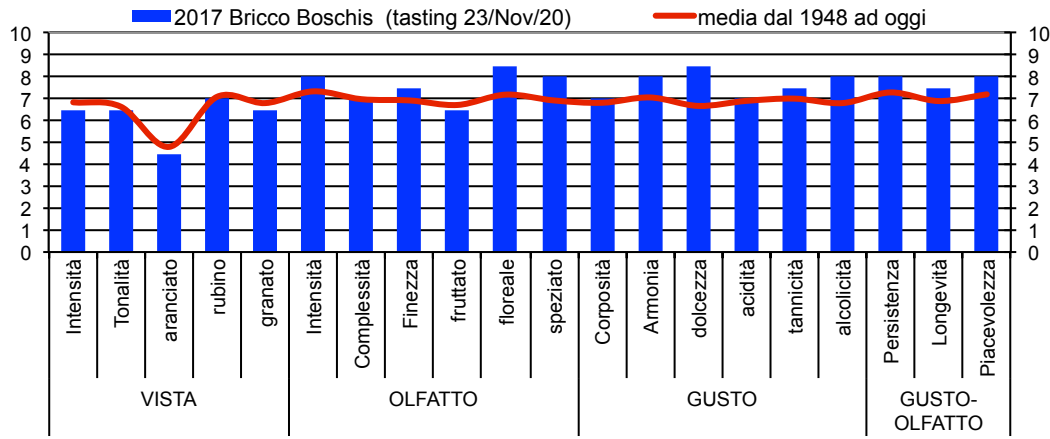
Notes on Matching with Food:

This wine is best with second courses of red meat or grilled fish, especially tuna, and shellfish. Also good with hard and aged cheeses or it can be enjoyed by itself too.





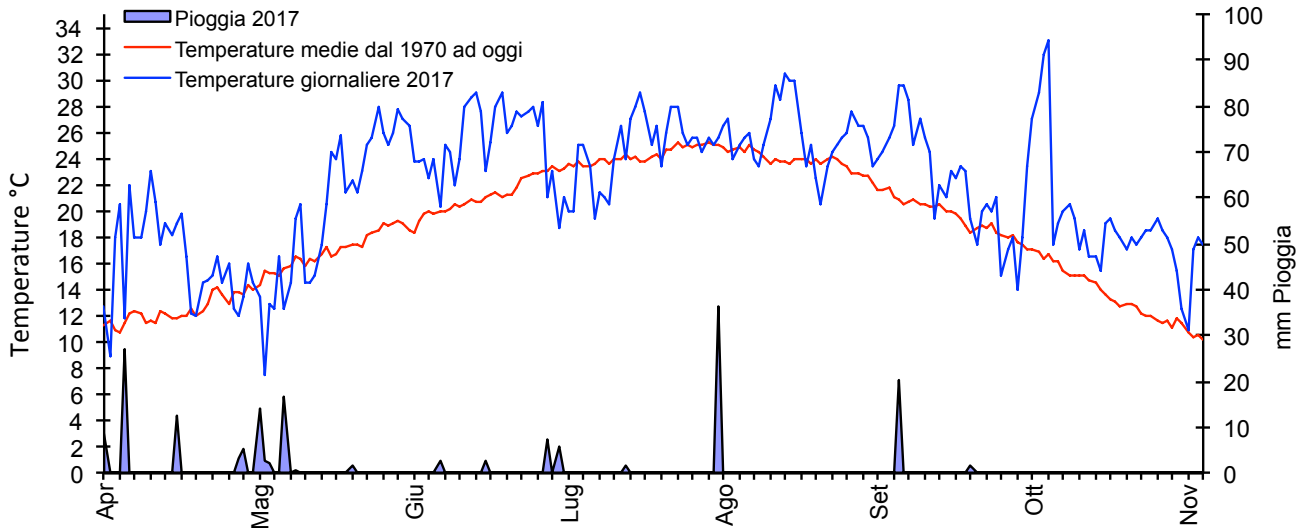
Organoleptic Characteristics of BAROLO BRICCO BOSCHIS 2017



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.

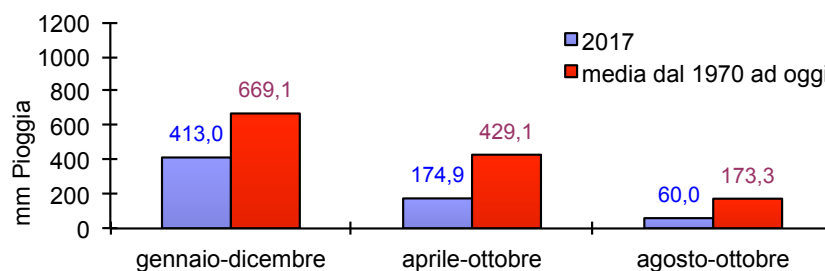
Climate Vintage 2017

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970 to 2017. Pioggia = Rain. Scale in mm on right.



Total Rainfall Vintage 2017

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 to 2017.



*Since 1970, meteorological data collected by Gildo Cavalotto in the San Giuseppe parcel placed in the centre of Bricco Boschis vineyard.