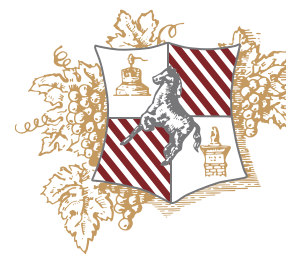


CAVALLOTTO®

BARBERA D'ALBA SUPERIORE

2012 Bricco Boschis “Vigna del Cuculo”



COMUNE: **Castiglione Falletto**

(Barbera 100%)

Vineyard Parcel: the “Vigna del Cuculo” parcel inside Bricco Boschis.

Vineyard Size: 1.87 ha

Vineyard Character: hillside inside a protected bowl

Slope Direction: Southwest - West

Average Yield: 49 hl/ha

2012 Production:

Bottles: 13,252

VINTAGE 2012: ★ ★ ★ ★ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *exceptionally good fog, rain and snow; very cold.*

Vegetative Cycle: (Mar-July): *warm, not hot; occasional intense short rains.*

Flowering: (25 May-10 June): *dry, breezy, warm; no shatter.*

Productive Cycle: (Aug-Oct): *warm & very dry, but not hot. A gentle 4-day rain beginning Aug. 31 cooled the area and alleviated much hydric stress.*

Harvest Period: *warm days, cool nights. Some brief rains.*

Vintage Characteristics: after an early but wet start to the season, the climate was normal thru the end of July, when moderate heat covered the area until the rains of Aug 31-Sept. 3. The vintage shows more classic character, with firm acids and tannins and long cellaring potential.

Barbera Plant Health: ★★★★★

Harvest Dates: 29 September - 3 October

Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Horizontal and Vertical 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: 12-18 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 15-18 months in Slavonian Oak botti of 20-30-50-80-100 hl.
- Bottled September 4, 2015
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.3
- Total Acid g/l 6.9
- pH 3.32
- Sugars (in reduction) g/l 0.9
- Total Dry Extract g/l 29.2
- Total Extract g/l 29.7
- Total Sulfur mg/l 55

Cavallotto Family Tasting Note:

The steely, fresh character of the Barbera grape as grown in the Barolo area comes through clearly and precisely. The nose shows red fruits and flowers, with a delicate red plum at the front. In the mouth, the excellent acidity and low tannin - the hallmarks of Barbera typicity - frame a warm, rich mid palate of plums and raspberry fruit, with excellent delineation of spices and summer herbs. Finishes fresh and lively. (November 2015)

Drinking Window: 2016-2024

Notes on Matching with Food:

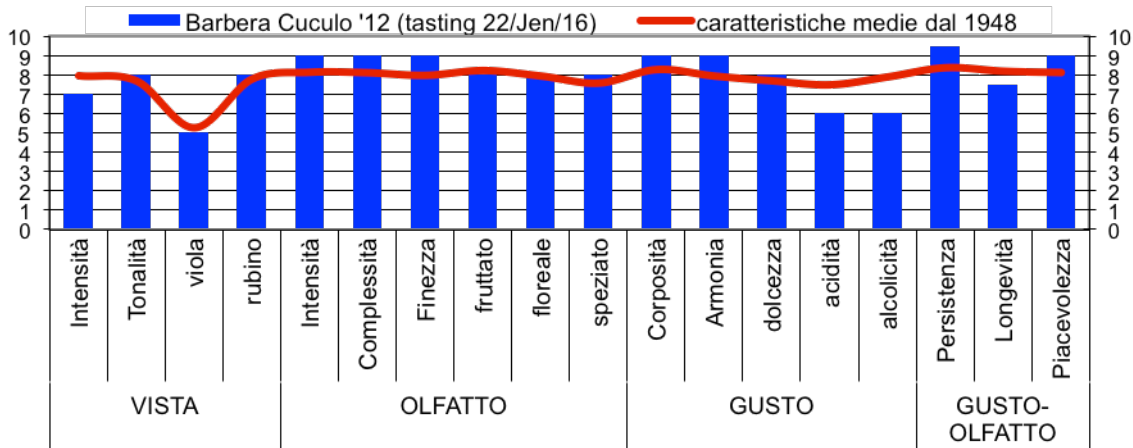
This wine finds its best matches at the table, with first courses of prosciutto, salami, lardo, beef carpaccio “Albese” style and vitello tonnato.

Also excellent with pasta and pizza, or with second courses of red meat in general, but also grilled fish or robust white meats, or with aged cheeses.





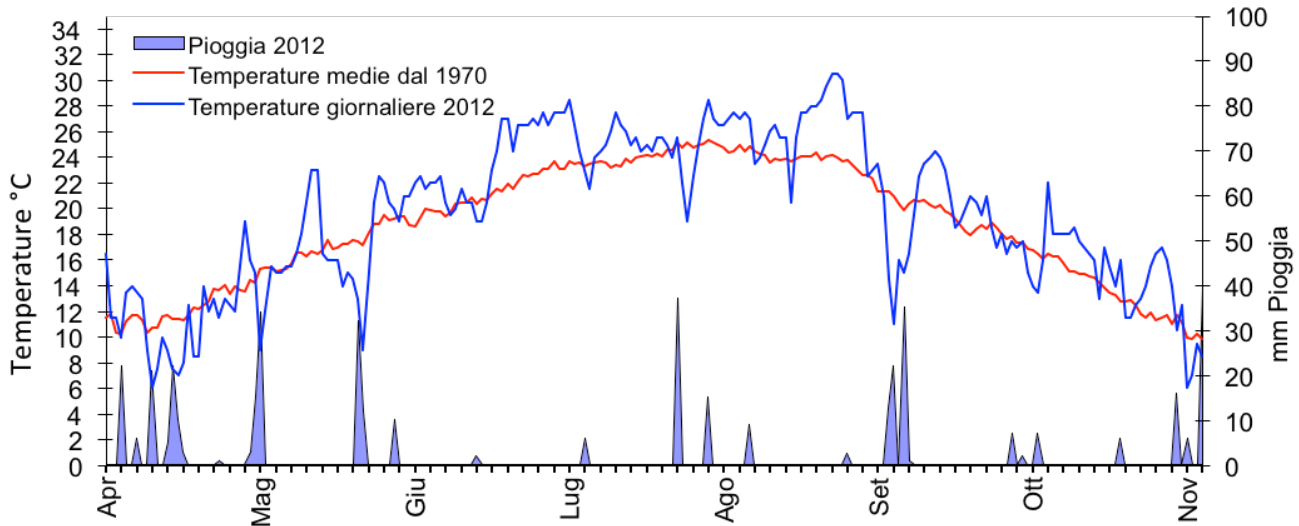
Organoleptic Characteristics of BARBERA d'ALBA "VIGNA DEL CUCULO" 2012



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). **Viola:** Violet-ness; quantity of violet. **Rubino:** Ruby Red-ness; quantity of ruby red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of 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"). **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.

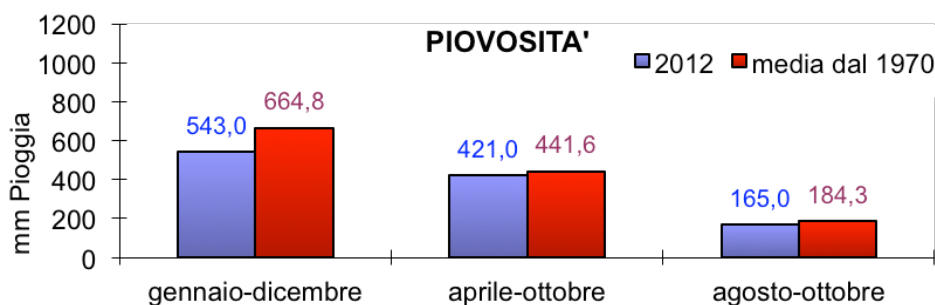
Climate Vintage 2012

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 2012

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



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