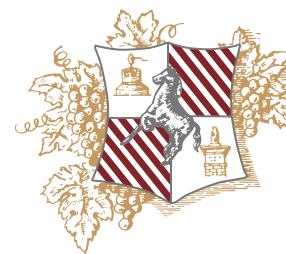


# CAVALLOTTO®

## BARBERA D'ALBA SUPERIORE

### 2013 “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

#### 2013 Production:

Bottles: 13,252

VINTAGE 2013: ★ ★ ★ ★ ★

#### Vintage Conditions

Winter: (Dec, Jan, Feb): *rainy, snowy and wet. Much fog.*

Vegetative Cycle: (Mar-July): *cool, wet early spring, dry after mid-May.*

Flowering: (25 May-10 June): *first sunny spring days; perfect conditions.*

Productive Cycle: (Aug-Oct): *cool & dry, with good diurnal temperature shifts.*

Harvest Period: *some rain disrupted the picking, but otherwise very good.*

**Vintage Characteristics:** *2013 is a vintage of character. The cool, wet spring fully replenished the water tables from the drought-like conditions at the end of 2012. The cool growing season bade well for Nebbiolo, and we expect great Baroli from this vintage. However, the other varietals suffered a little in the cool late summer and early autumn temperatures.*

Barbera Plant Health: ★★★★★

Harvest Dates: 14-15 October

#### Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of 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: 12-18 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 24 months in Slavonian Oak botti of 20-30-50 hl.
- Bottled February 19, 2016
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- Alcohol vol% 14.48
- Total Acid g/l 7.03
- pH 3.30
- Sugars (in reduction) g/l 1.0
- Total Dry Extract g/l 29.8
- Total Extract g/l 30.3
- Total Sulfur mg/l 58

#### Cavallotto Family Tasting Note:

*Barbera is a vine that is characterized by its focused and linear acidity. Even in the warmest vintages, great Barbera from the Barolo region shows this hallmark. The cool 2013 vintage gave us a Barbera of precision and a lean, muscled structure. The nose shows black and red berries, minerals and a syrah-like meatiness. The palate hums with coiled tension - this is a wine that jumps on the palate and refreshes with its vibrant acidity. The finish is long and shows excellent black stone fruits. (August 2016).*

#### Drinking Window: 2016-2028

#### Notes on Matching with Food:

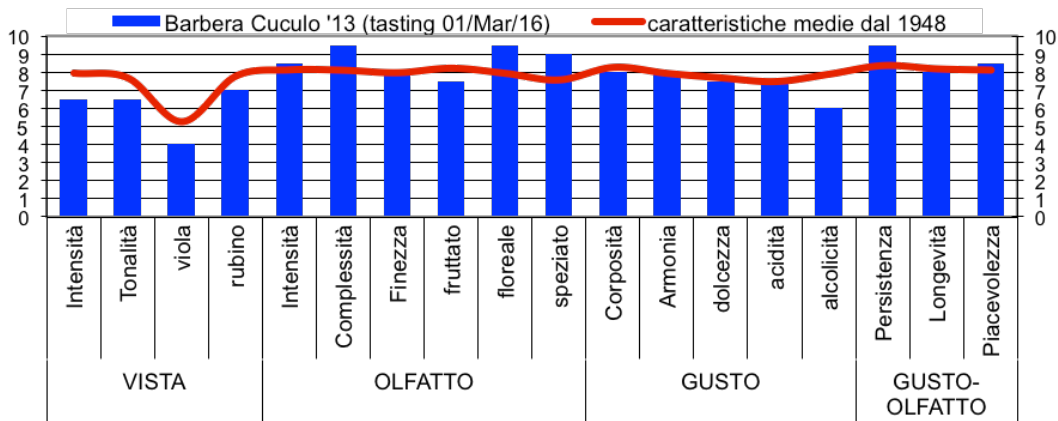
This wine finds its best matches at the table, with first courses of prosciutto, salami, lardo, beef carpaccio “Albese” style and vitello tonnato.

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.





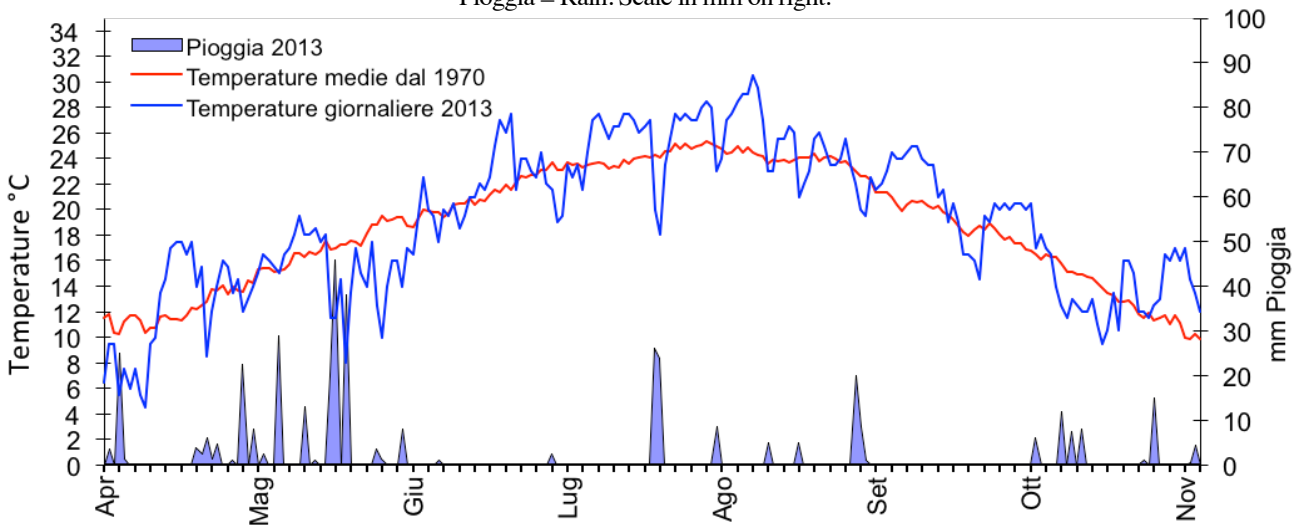
## Organoleptic Characteristics of BARBERA d'ALBA "VIGNA DEL CUCULO" 2013



**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:** Fruityness; 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.

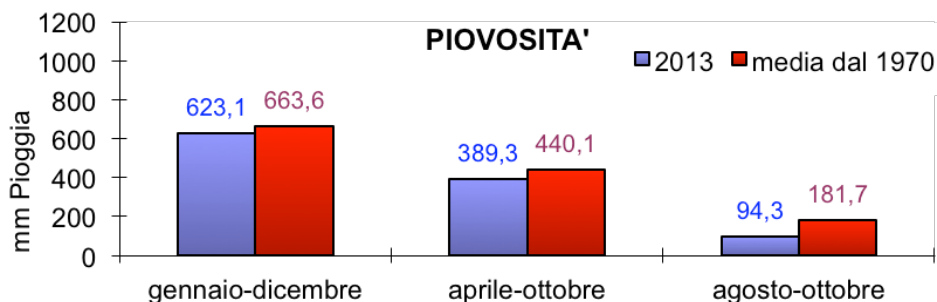
### Climate Vintage 2013

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 2013

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.