

CAVALLOTTO®

BARBERA D'ALBA SUPERIORE

2016 "Vigna del Cuculo"



COMMUNE: Castiglione Falletto
(Barbera 100%)

Vineyard Parcel(s): The "Vigna del Cuculo" parcel inside Bracco Boschis.

Vineyard Size: 1.87 ha

Vineyard Character: hillside inside a protected bowl

Slope Direction: Southwest - West

Average Yield: 49 hl/ha

2016 Production:

Bottles: 15,420

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 40%.*

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 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.

Plant Health: ★★★★★

Harvest Date: 6-8 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 5 June 2018
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.64
- Total Acid g/l 6.22
- pH 3.42
- Sugars (in reduction) g/l 0.6
- Total Dry Extract g/l 29.1
- Total Extract g/l 29.2
- Total Sulfur mg/l 70

Cavalotto Family Tasting Note:

Barbera in 2016 gave us a surprisingly ageworthy wine - the cool conditions allowed a fantastic acid profile to develop to full maturity. The red plum and raspberry fruit shows particular depth, with hints of eucalyptus and saddle leather. The characteristic acidity of Barbera has been polished by the 24 months in botti, which give a round, silky and very fresh mouthfeel to the wine. The finish is bright, long and with mineral notes that intensify the freshness. (March 2018)

Drinking Window: 2019-2027

Notes on Matching with Food:

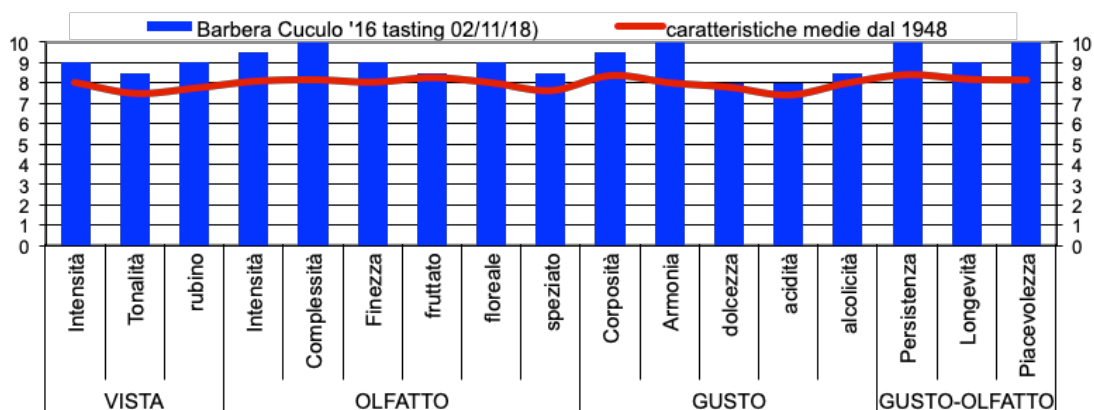
This wine finds its best matches at the table, with first courses of prosciutto, salami, lardo, beef carpaccio "Albese" style and vitello tonnato.

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.





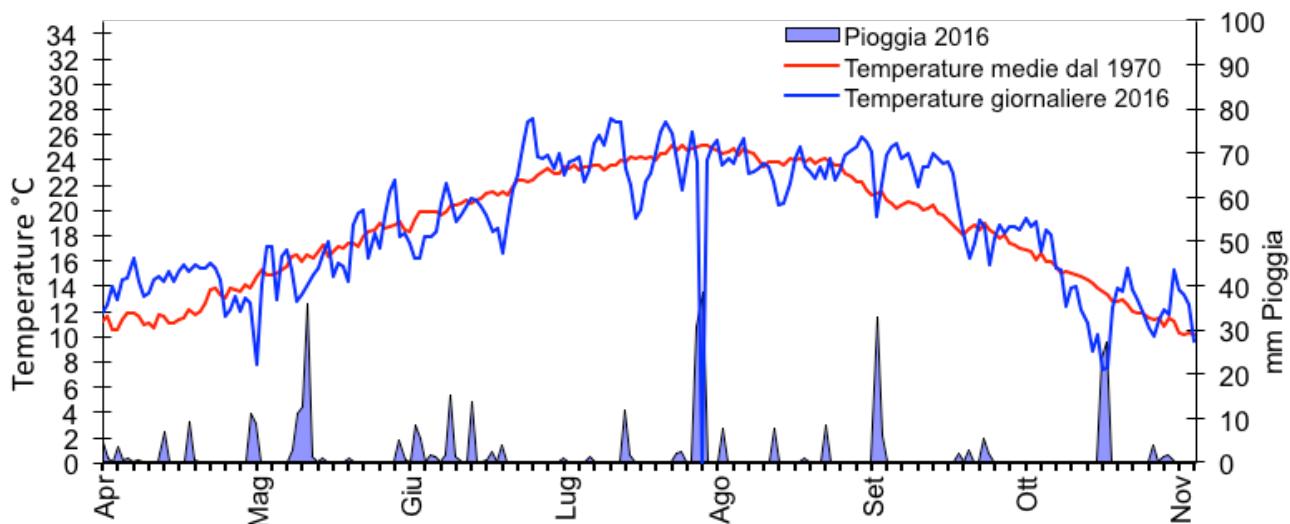
Organoleptic Characteristics of BARBERA d'ALBA "VIGNA DEL CUCULO" 2016



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:** Fruitness; 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.

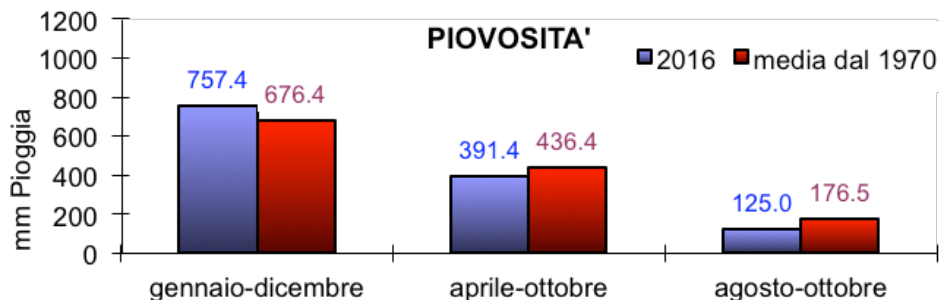
Climate Vintage 2016

Rainfall and daily temperature (temperature giornaliere) in comparison to the average temperature (temperatura media) since 1970. Pioviggia = 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.



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