

CAVALLOTTO®

BARBERA D'ALBA SUPERIORE

2017 “Vigna Cuculo”



VILLAGE:

Castiglione Falletto
(Barbera 100%)

Vineyard Parcel: the “Vigna 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

2017 Production:

Bottles: 11.384

VINTAGE 2017: ★ ★ ★ ☆ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *Flooding in Dec 2016, then dry. Snow arrived mid-February.*

Vegetative Cycle: (Mar-July): *Early bud break, warm until Easter, then a dangerous freeze. Cold for a month afterwards. From 16 May to 1 Sept., no rain and torrid heat.*

Flowering: (25 May-10 June): *Normal but dry. Excellent conditions.*

Productive Cycle: (Aug-Oct): *Hot until end of August, then cooler thru harvest.*

Harvest Period: *Sunny, warm days with very cool nights. Excellent picking conditions*

Vintage Characteristics: The 2017 presented growers with some of the most objectively difficult conditions of recent memory. The dry winter and an early warm spell that lasted though March and until Easter gave rise to worries for an overly precocious vintage. On the night of April 18-19, disaster struck when a freeze severely damaged many of the young, tender vines. Luckily, the Bricco Boschis, with its steep slopes and excellent air circulation, was mostly spared. A month of wet, cold and mud followed, finally clearing around the middle of May, just before the flowering. From this point until the end of August the conditions were hot and extremely dry, exceeded only by the 2003 vintage. September brought a few cooling showers and a welcome change of air, especially at night, when temperatures began to plummet. The harvest began with the Chardonnay, Pinot and Dolcetto at the very end of August and slowed somewhat as the autumn proceeded.

Plant Health: ★★★★★

Harvest: 21 September

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 13 May 2019
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

• Alcohol	vol%	14.95
• Total Acid	g/l	6.58
• pH		3.39
• Sugars (in reduction)	g/l	2.8
• Total Dry Extract	g/l	29.8
• Total Extract	g/l	32.1
• Total Sulfur	mg/l	67

Cavallotto Family Tasting Note:

The extremely hot and torrid 2017 vegetative cycle was exemplary for Barbera, which loves heat and thrives in conditions that make other vines wilt. When conditions are warm, the natural acidity and freshness of Barbera is balanced out by a voluptuous fruit and forward character. Interestingly, these are vintages where Barbera ages best. The 2017 jumps out of the glass, all black stone fruits, black raspberry and cassis, followed by an intense freshness that keeps the sweetness balanced and lively. (March 2019)

Drinking Window: 2022-2032

Notes on Matching with Food:

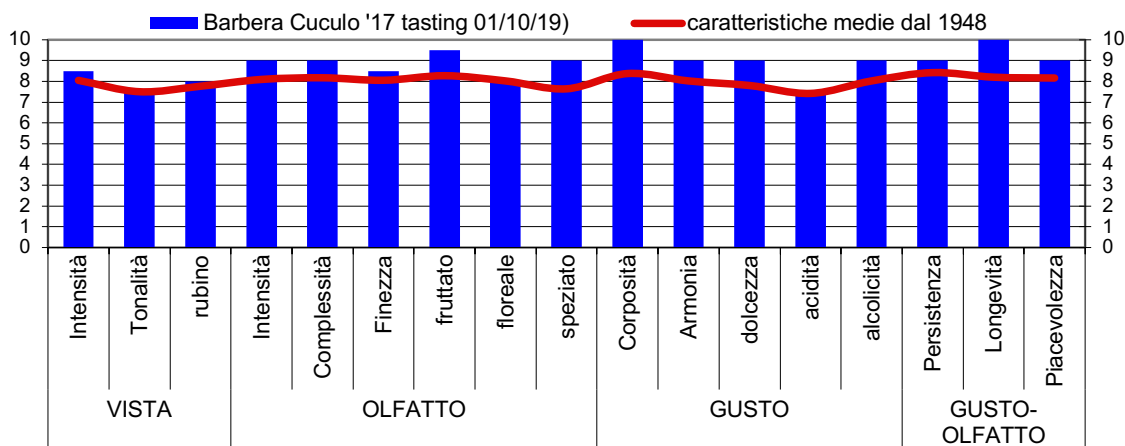
This wine finds its best matches at the table, with first courses of prosciutto, salami, lardo, beef carpaccio “Albese” style and vitello tonnato.

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.





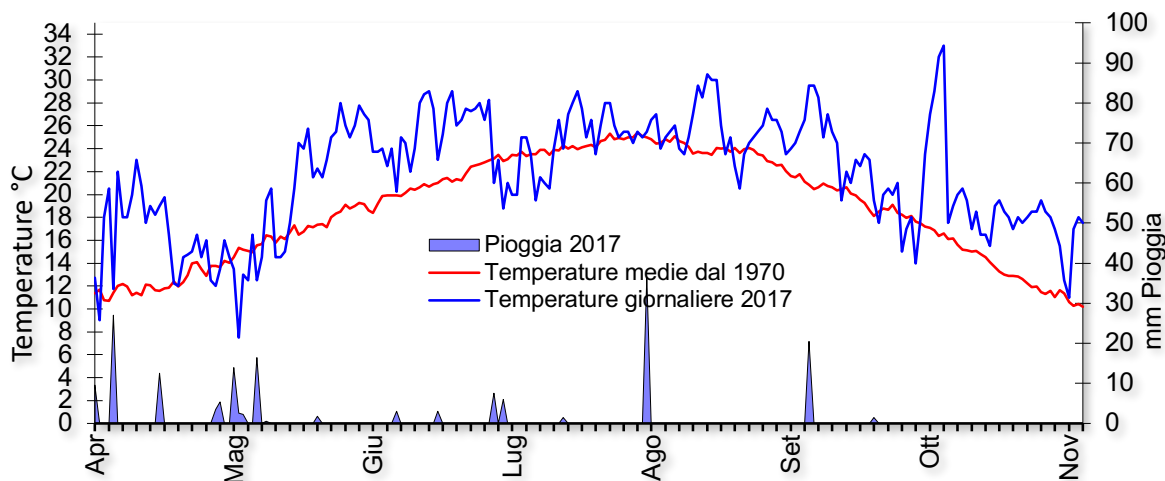
Organoleptic Characteristics of BARBERA d'ALBA "VIGNA CUCULO" 2017



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). **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.

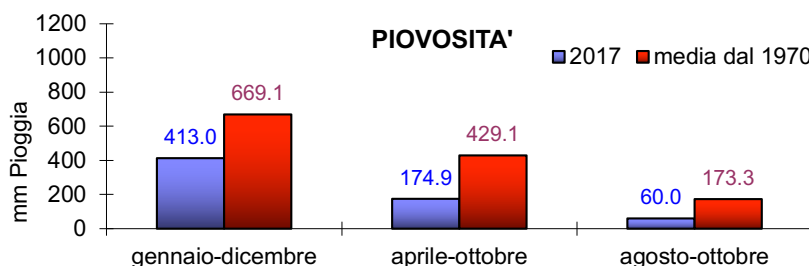
Climate Vintage 2017

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970.



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, in mm.



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