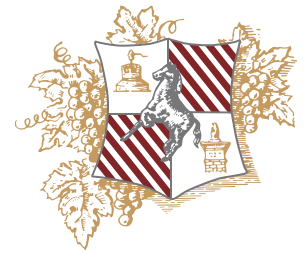


CAVALLOTTO®

LANGHE CHARDONNAY

2014



COMUNE: **Castiglione Falletto**
(Chardonnay 100%)

Vineyard Parcels: slopes between Bricco Boschis and Vignolo
Vineyard Size: 0.92 ha
Vineyard Character: steep hillside
Slope Direction: East, North-East
Average Yield: 45 hl/ha

2014 Production:
Bottles: 5,224

VINTAGE 2014: ★ ★ ☆ ☆ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *wet, cold and snowy; mudslides common.*
Vegetative Cycle: (Mar-July): *much rain, cool temperatures.*
Flowering: (25 May-10 June): *rainy, wet, cold; difficult conditions.*
Productive Cycle: (Aug-Oct): *rain, wet, and cold.*
Harvest Period: *the only dry and warm period of the year; this period saved the vintage.*

Vintage Characteristics: though 2014 was the most difficult growing season in 20 years, we are happy with the results in bottle for our wines. Meticulous vineyard management was the key to success; our wines show good fruit, modulated acids and generally medium-bodied structure.

Chardonnay Plant Health: ★★☆☆☆

Harvest Dates: 15 September

Winery Operations:

- Low-pressure, very gentle whole berry pneumatic pressing before fermentation.
- Use of Vertical Autoclave tanks; slow fermentation under light pressure.
- Fermentation controlled at 16°-18°C for 45 days.
- The wine is aged *sûr lie* for 9 months in the steel autoclave with daily batonnage.
- Partial Malolactic Fermentation.
- Bottled Sept 10, 2015
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- Alcohol vol% 12.15
- Total Acid g/l 6.73
- pH 3.19
- Sugars (in reduction) g/l 0.7
- Total Dry Extract g/l 21.0
- Total Extract g/l 21.3
- Total Sulfur mg/l 72

Cavalotto Family Tasting Note:

Pale straw color, with notes of green. The perfume is of pears and apples, with honeysuckle and fresh-cut grass. In the mouth, the wine fills the palate without being heavy - the fresh and vibrant acidity keeps the considerable fresh fruit flavors in balance and the finish delivers a long, nuanced finish of fruit with fresh, mineral qualities. Enjoy immediately, or wait 2-3 years and see how the fruit modulates into a riper, richer wine.
(May 2015)

Drinking Window: 2015-2020

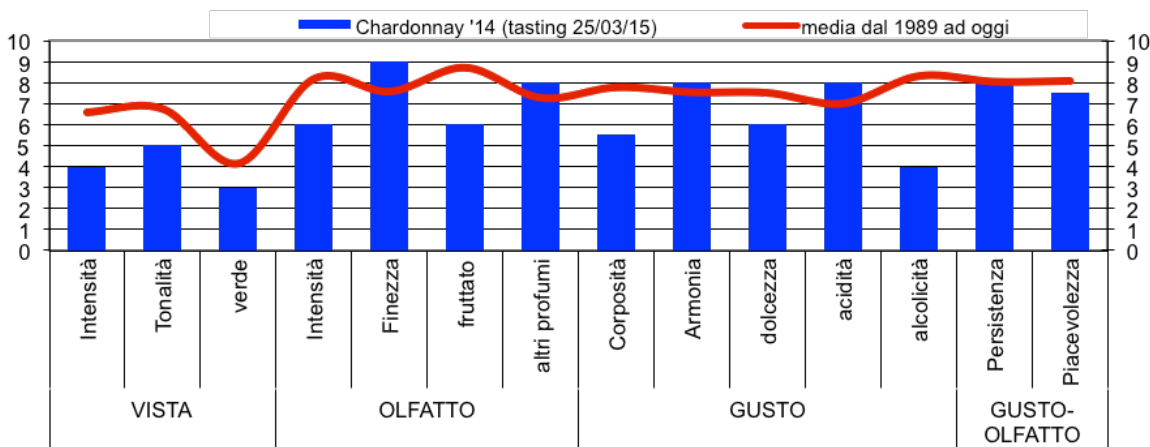
Notes on Matching with Food:

Excellent as an aperitif, with light or medium rich plates in general. Also good with white meat, raw meats (like tartare or carpaccio) and fatty cuts such as salt pork. Excellent with seafood in general and shellfish grilled or raw. Also pairs well with fresh cheeses.





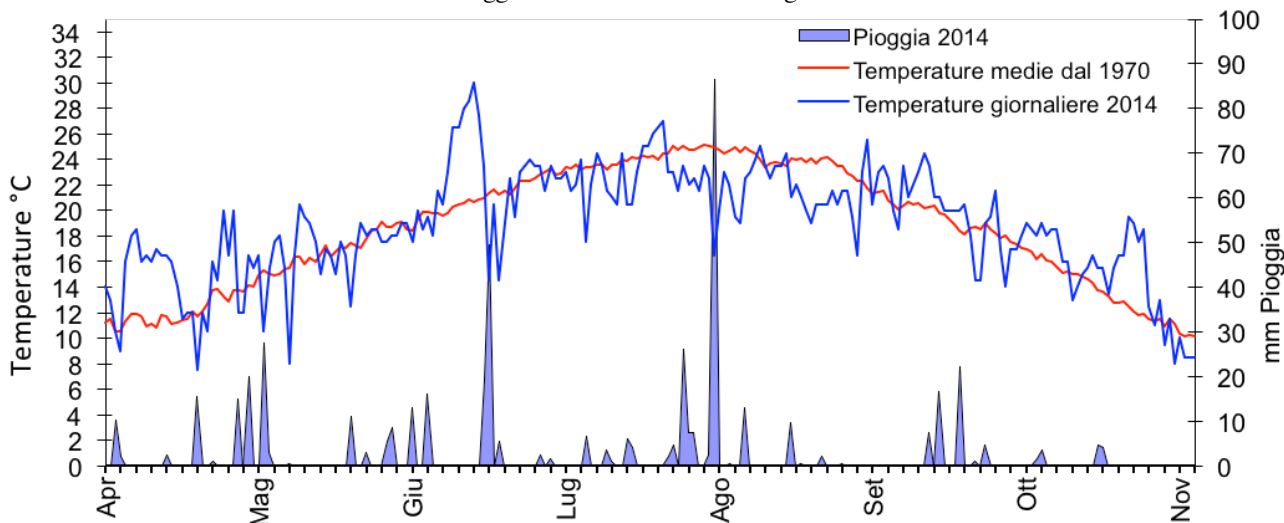
Organoleptic Characteristics of LANGHE CHARDONNAY 2014



Key/Legend: Red Line: Average value since 1989. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (lower values are of a tonality more intensely yellow-orange; higher values are of a tonality more brilliantly yellow-green). **Verde:** Green-ness; quantity of reflected green. **Olfatto:** Olfactory Sensations. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; olfactory elegance and equilibrium. **Fruttato:** Fruitiness; quantity of sensations of pineapple, banana, lemon, grapefruit, orange and mandarin, apple, melon, pear, apricot and peach, raspberry. **Altri Profumi:** Other Aromas; quantity of hawthorn, linden, acacia, honey, hay, yeast and butter. **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, sensations of heat and/or burning. **Persistenza:** Persistence; quantity and length of the aftertaste. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

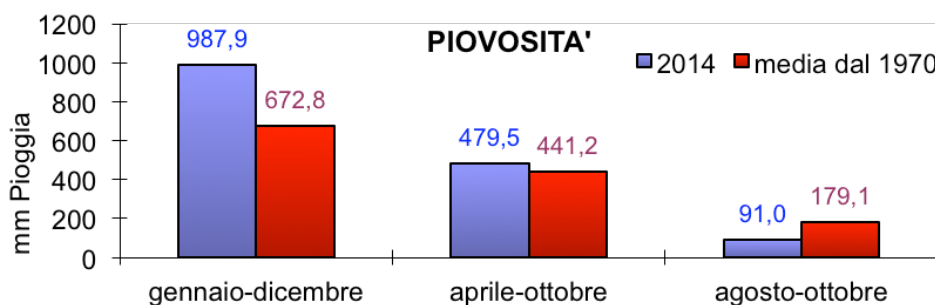
Climate Vintage 2014

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 2014

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.