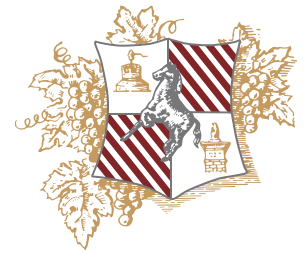


CAVALLOTTO®

LANGHE CHARDONNAY

2015



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

2015 Production:
Bottles: 4,664

VINTAGE 2015: ★ ★ ★ ★ ★

Vintage Conditions

Winter: (Dec, Jan, Feb): *rainy, cold and snowy with much fog.*
Vegetative Cycle: (Mar-July): *drier, with rising temperatures in July & August.*
Flowering: (25 May-10 June): *warm, dry and sunny.*
Productive Cycle: (Aug-Oct): *hot until August 15, cool nights thereafter.*
Harvest Period: *cool nights, clear days, occasional rain but otherwise excellent.*

Vintage Characteristics: 2015 should be considered as "opposite" of the difficult 2014 vintage. The wet conditions of 2014 continued until March 2015 but the weather improved thereafter and the character of the season was sunny, warm and dry until October. A sustained heat wave struck the area during the last week of June and continued unabated until the 14th of August, when 3 days of thunderstorms brought cooler temperatures. The warmth of the mid-season gave the palate of the wines incredible richness and fruit. The cooler conditions with occasional rains at the beginning of October imbued the wines with a bit of "classic" character, seen in the optimal acidity and aromatic elegance.

Chardonnay Plant Health: ★★★★★

Harvest Date: 7 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 July 14, 2016
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- | | | |
|-------------------------|------|-------|
| • Alcohol | vol% | 14.06 |
| • Total Acid | g/l | 6.07 |
| • pH | | 3.30 |
| • Sugars (in reduction) | g/l | 0.8 |
| • Total Dry Extract | g/l | 20.1 |
| • Total Extract | g/l | 20.6 |
| • Total Sulfur | mg/l | 99 |

Cavalotto Family Tasting Note:

The 2015 vintage brought forth a Chardonnay of ripe, lush mouth feel, full of aromas and flavors of pears, peaches and white melon. Fruit dominates this warmer vintage, but the balanced acid profile keeps everything well-structured. This is a wine for near-term drinking. (September 2016)

Drinking Window: 2016-2019

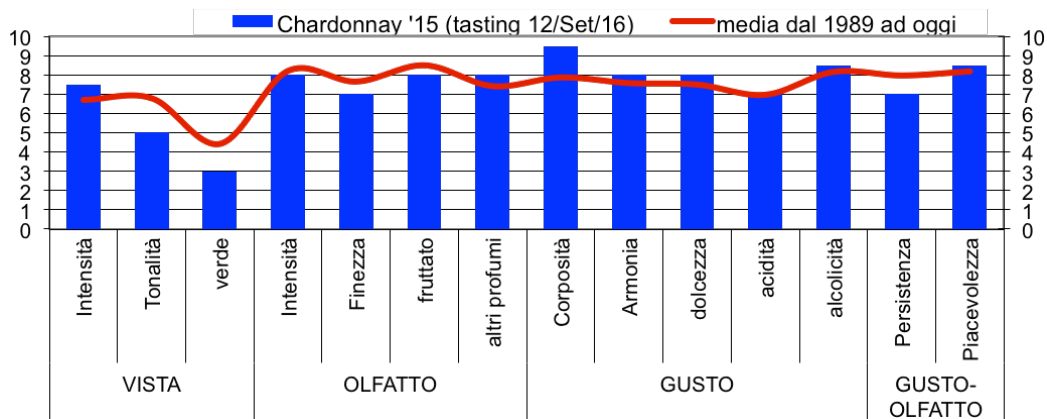
Notes on Matching with Food:

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.





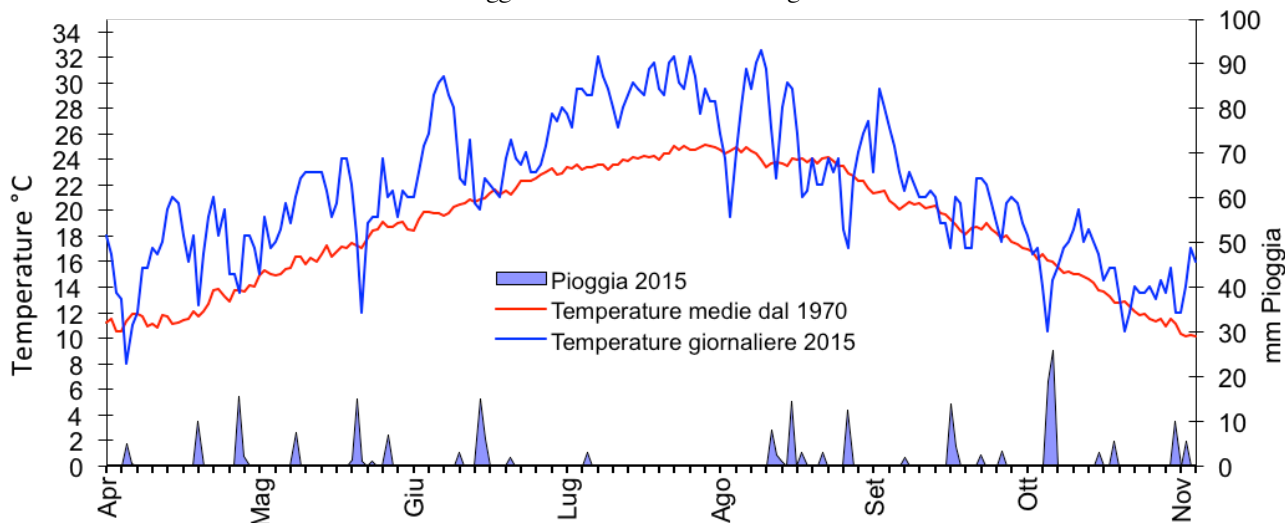
Organoleptic Characteristics of LANGHE CHARDONNAY 2015



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.

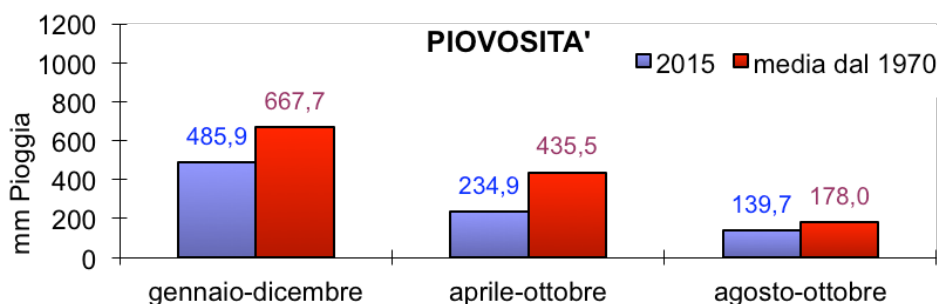
Climate Vintage 2015

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioviggia = Rain. Scale in mm on right.



Total Rainfall Vintage 2015

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.