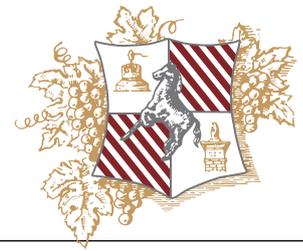


CAVALLOTTO®

LANGHE CHARDONNAY

2017



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

Vineyard Parcel(s): Slopes
between Bricco Boschis and
Vignane

Vineyard Size: 0.92 ha

Vineyard Character: steep hillside

Slope Direction: East, North-East

Average Yield: 45 hl/ha

2017 Production:

Bottles: 4664

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 moderating coolness 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: 1 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 May 29, 2018
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.14
- Total Acid g/l 6.95
- pH 3.30
- Sugars (in reduction) g/l 0.8
- Total Dry Extract g/l 19.4
- Total Extract g/l 19.7
- Total Sulfur mg/l 60

Cavalotto Family Tasting Note:

The warm, dry 2017 growing season gave us exceptionally healthy Chardonnay, and the resulting wine is one of ripeness and fullness. The aromas are of peach and apple, followed by similar fruit flavors and white flowers. There is an appealing edge of crushed hazelnuts that combines with the acidity to give a wine of exceptional drinkability. Smooth, long finish. (Tank Sample, March 201)

Drinking Window: 2018-2026

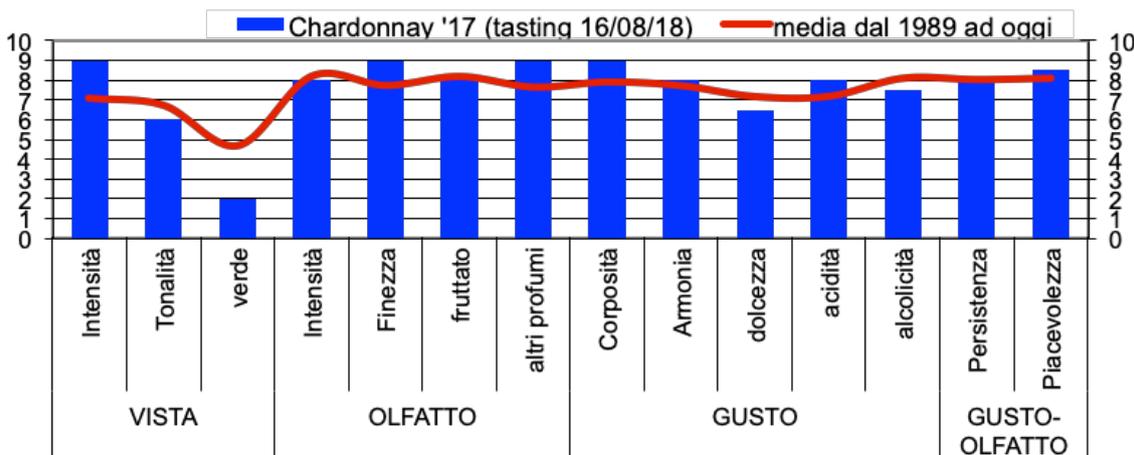
Notes on Matching with Food:

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.





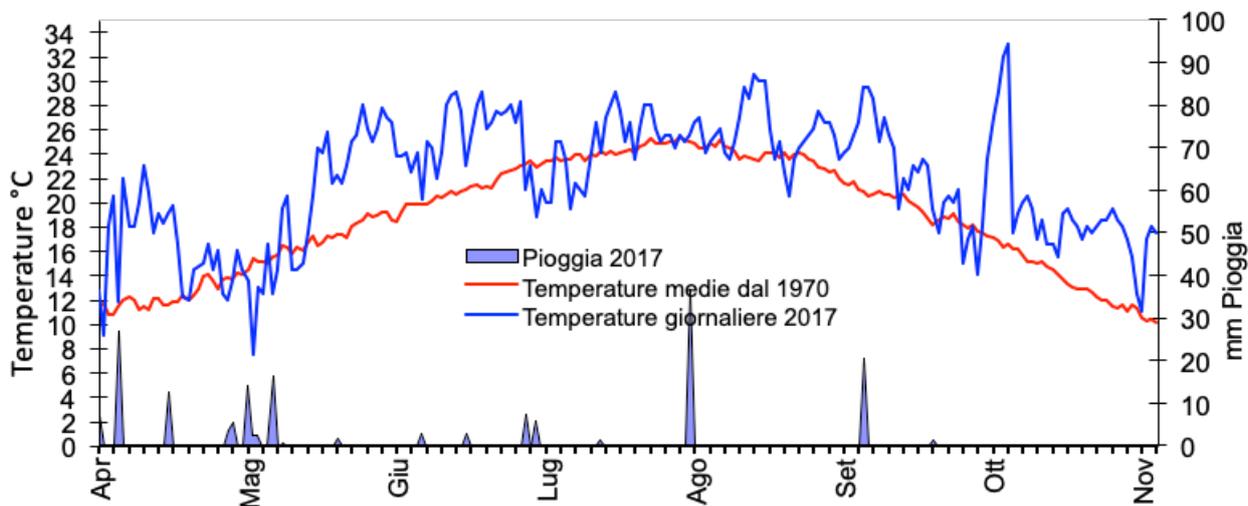
Organoleptic Characteristics of LANGHE CHARDONNAY 2017



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 2017

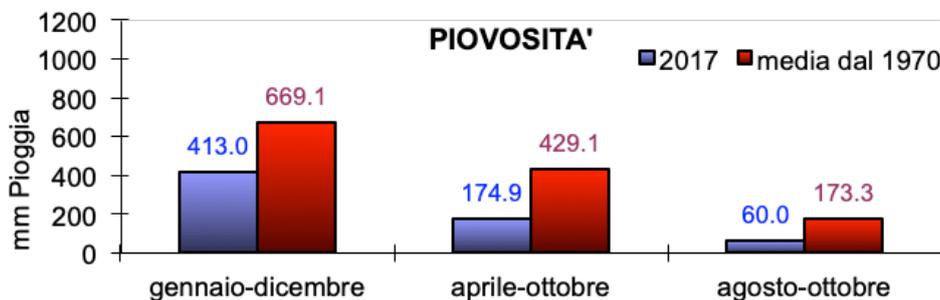
Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioggia = Rain. Scale in mm on right.



Total Rainfall Vintage 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.