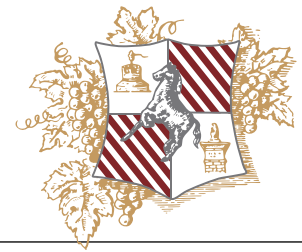


CAVALLOTTO®

LANGHE CHARDONNAY

2018



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

2018 Production:

Bottles: 6344

VINTAGE 2018: ★ ★ ★ ★ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *Wet, with good rains and some snow in February and March.*

Vegetative Cycle: (Mar-July): *Weekly rains helped replenish the water tables*

Flowering: (25 May-10 June): *Sunny but cool, dry, occasional showers. Humid conditions led to danger of disease.*

Productive Cycle: (Aug-Oct): *Heat finally arrived in September and gave the fruit the final push needed for beautiful maturity.*

Harvest Period: *Dry, with cool nights and warm days. Excellent conditions for picking.*

Vintage Characteristics: The 2018 campaign was one of constant difficulty, even though the overall weather patterns were mild. Weekly rains slowly replenished the water reserves but the high humidity and cooler conditions resulted in grave peronospera problems; constant vigilance was required to keep it controlled. The wines show character of cooler vintages, with a steady and structured acidity around ripe but not jammy fruit. It will be a vintage for medium-term drinking.

Plant Health: ★★★★★

Harvest: 6 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 19 April 2019
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- Alcohol vol% 13.24
- Total Acid g/l 6.07
- pH 3.25
- Sugars (in reduction) g/l 0.6
- Total Dry Extract g/l 19.6
- Total Extract g/l 20.0
- Total Sulfur mg/l 88

Cavalotto Family Tasting Note:

The Chardonnay 2018 is a wine of precision, character and finesse. Chardonnay expresses itself deeply on cool; vintages, losing the fat of a hot year, showing the amazing combinations of apple/pear/peach that make this varietal so satisfying. The 2018 Chardonnay is a truly refreshing combination of fruit and freshness that make it an excellent choice for an apero, but also for serious fish dishes. The wine has a significant mineral aspect that frames the fruit nicely. (September 2019)

Drinking Window: 2020 - 2028

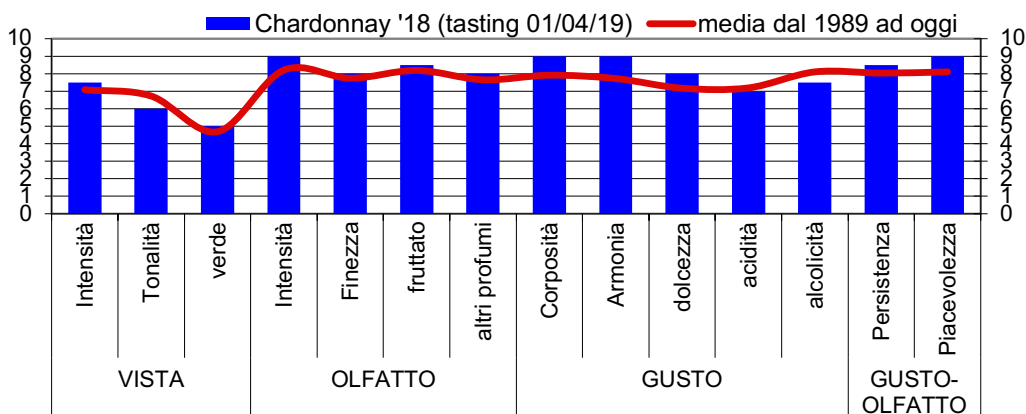
Notes on Matching with Food:

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.





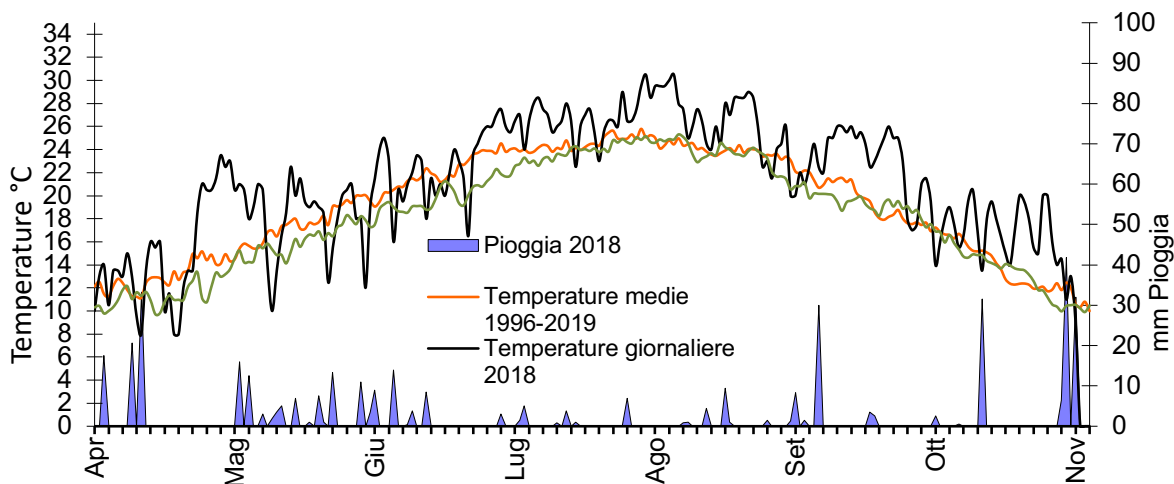
Organoleptic Characteristics of LANGHE CHARDONNAY 2018



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.

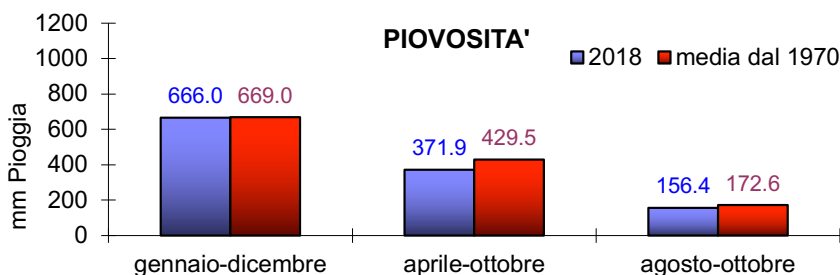
Climate Vintage 2018

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioggia = Rain. Scale in mm on right. Green Line is Average Temperature 1970-2019.



Total Rainfall Vintage 2018

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.