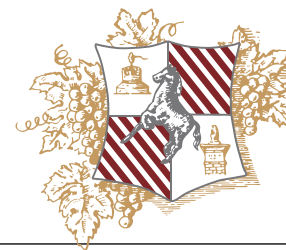


CAVALLOTTO®

LANGHE CHARDONNAY

2019



VILLAGE: 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

2019 Production:

4.472 bottles

VINTAGE 2019: ★ ★ ★ ★ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *Dry with snow in February.*

Vegetative Cycle: (Mar-July): *Wet in March and April, dry and warm with some heat spikes in June and July.*

Flowering: (25 May-10 June): *Clear and dry with optima conditions.*

Productive Cycle: (Aug-Sept): *Humid with occasional thunderstorms, but slower ripening than in previous years.*

Harvest Period: *Perfect conditions for our grapes, cool nights and warm days. The slow pace of ripening gave perfect fruit for long-lived, classically styled wines.*

Vintage Characteristics

The 2019 vintage reminds up of other underrated vintages like 1988, 1998 and 2005 – all overshadowed by their neighbors before rising to be considered near the top ranks. The vintage began slowly, with a cool spring allowing us a more reasonable pace on vineyard work as the pruning and tying were finished. A heat spike of 10 days immediately after the flowering set the fruit well, and the summer continued at a languid pace, not showing the accelerated development of the past few vintages. On September 5 a violent “water bomb” hit the region, dumping excess rain and some hail but not in Castiglione Falletto. Temperatures plummeted 10 degrees in less than an hour.

Plant Health: ★ ★ ★ ★ ☆

Harvest: September 12th, 2019

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 6 months in the steel autoclave with daily *batonnage*.
- Partial Malolactic Fermentation.
- Bottling date: February 25th, 2020

Analytical Parameters:

• Alcohol	vol%	12,76
• Total Acid	g/l	7,25
• pH		3,31
• Sugars (in reduction)	g/l	0,4
• Total Dry Extract	g/l	22,8
• Total Extract	g/l	23,2
• Total Sulfur	mg/l	83

Cavalotto Family Tasting Note:

The 2019 vintage gave white wines of a certain richness, well-tempered with bracing acidity. The 2019 Chardonnay has a bouquet of apples and pears, lime blossoms and grapefruit zest. The palate shows deep apple and peach flavors, balanced with good freshness and length. The finish has mineral notes and holds the palate for a long time. Consume with grilled shellfish or soft cheeses.

Drinking Window: 2020-2026

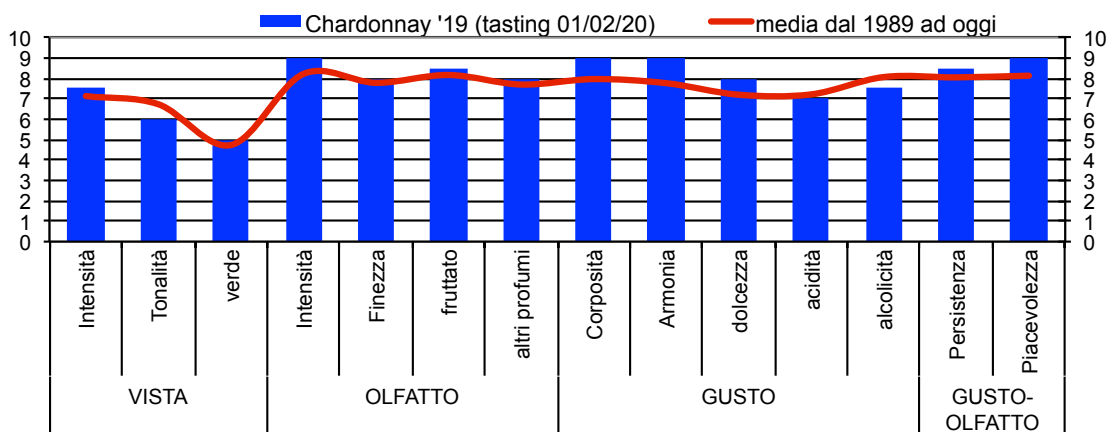
Notes on Matching with Food:

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.





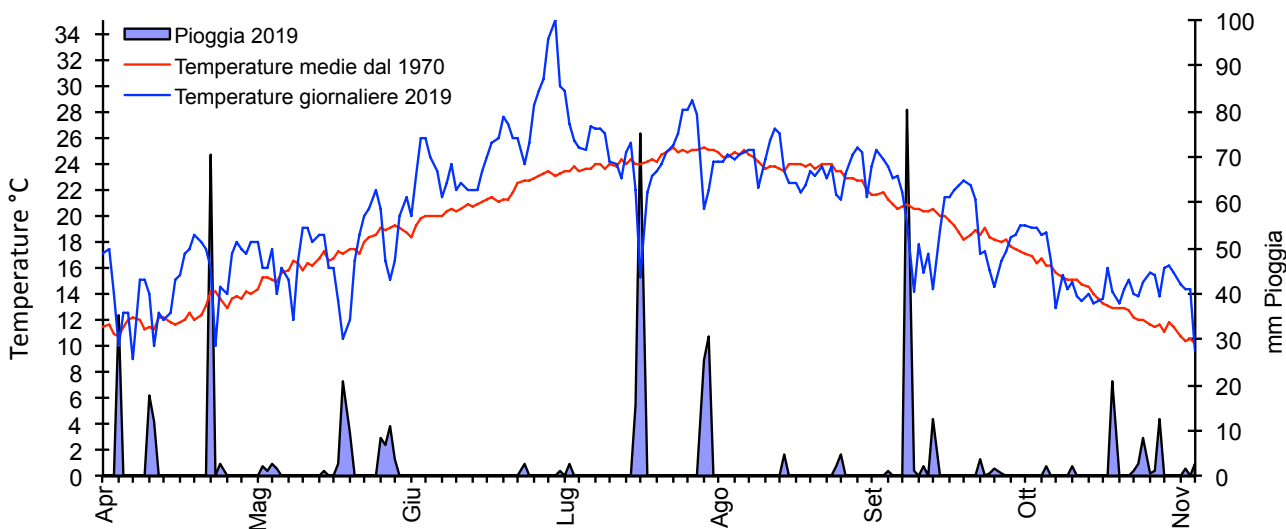
Organoleptic Characteristics of LANGHE CHARDONNAY 2019



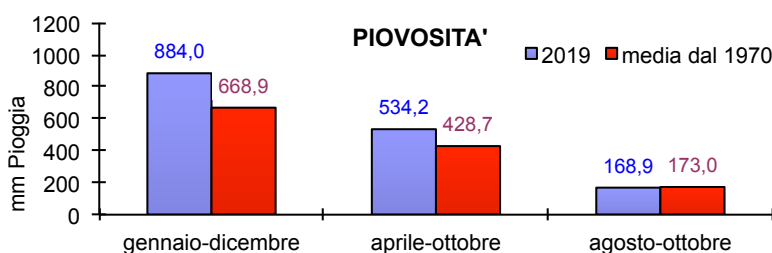
Key/Legend: Red Line: Average value since 1989. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (lower values are of a tonality more intensely yellow-orange; higher values are of a tonality more brilliantly yellow-green). **Verde:** Green-ness; quantity of reflected green. **Olfatto:** Olfactory Sensations. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; olfactory elegance and equilibrium. **Fruttato:** Fruitness; 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 2019

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 2019



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