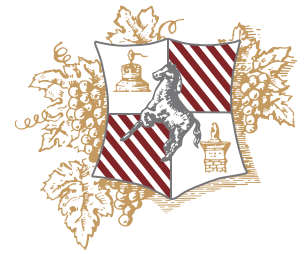


CAVALLOTTO®

DOLCETTO D'ALBA

2013 "Vigna Scot"



COMUNE: **Castiglione Falletto**

(Dolcetto 100%)

Vineyard Parcel: Vigna Scot parcel between Bricco Boschis and Vignolo

Vineyard Size: 2.96 ha

Vineyard Character: hillside, ridge top

Slope Direction: East, Northeast

Average Yield: 33 hl/ha

2013 Production:

Bottles: 13,334

VINTAGE 2013: ★★★★★

Vintage Conditions

Winter: (Dec, Jan, Feb): *rainy, snowy and wet. Much fog.*

Vegetative Cycle: (Mar-July): *cool, wet early spring, dry after mid-May.*

Flowering: (25 May-10 June): *first sunny spring days; perfect conditions.*

Productive Cycle: (Aug-Oct): *cool & dry, with good diurnal temperature shifts.*

Harvest Period: *some rain disrupted the picking, but otherwise very good.*

Vintage Characteristics: *2013 is a vintage of character. The cool, wet spring fully replenished the water tables from the drought like conditions at the end of 2012. The cool growing season bade well for Nebbiolo, and we expect great Baroli from this vintage. However, the other varietals suffered a little in the cool late summer and early fall temperatures.*

Dolcetto Plant Health: ★★★★★☆

Harvest Dates: September 18-20

Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Horizontal and Vertical Fermentation tanks.
- Traditional fermentation with semi-submerged cap with punch-downs and pump-overs.
- Controlled fermentation temperature at 29°C on indigenous yeasts.
- Total maceration time: 3-4 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 6 months in Slavonian Oak botti of 20-30-50-80-100 hl, then in cement tanks for 6 months.
- Bottled June 23, 2014
- After bottling, the wine is released in September of the same year.

Analytical Parameters:

• Alcohol	vol%	12.81
• Total Acid	g/l	5.6
• pH		3.49
• Sugars (in reduction)	g/l	0.6
• Total Dry Extract	g/l	25.0
• Total Extract	g/l	25.5
• Total Sulfur	mg/l	50

Cavallotto Family Tasting Note:

While 2013 will never be considered a great Dolcetto vintage in the mold of 2015, this year gave us wines of presence and charm. Dolcetto does best when not overly alcoholic, and the cooler 2013 vintage gave us wines with about one-half point lower alcohol than has been usual the last few years. This 2013 Dolcetto shows good plum, raspberry and earthy aromas and flavors, with immediate drinkability and an almond note at the end. Dolcetto 2013 Vigna Scot shows a ripe, gentle tannin that gives a pleasing, moderate structure to this wine, finishing with fruit notes and nuanced acidity. (December 2014)

Drinking Window: 2014-2019

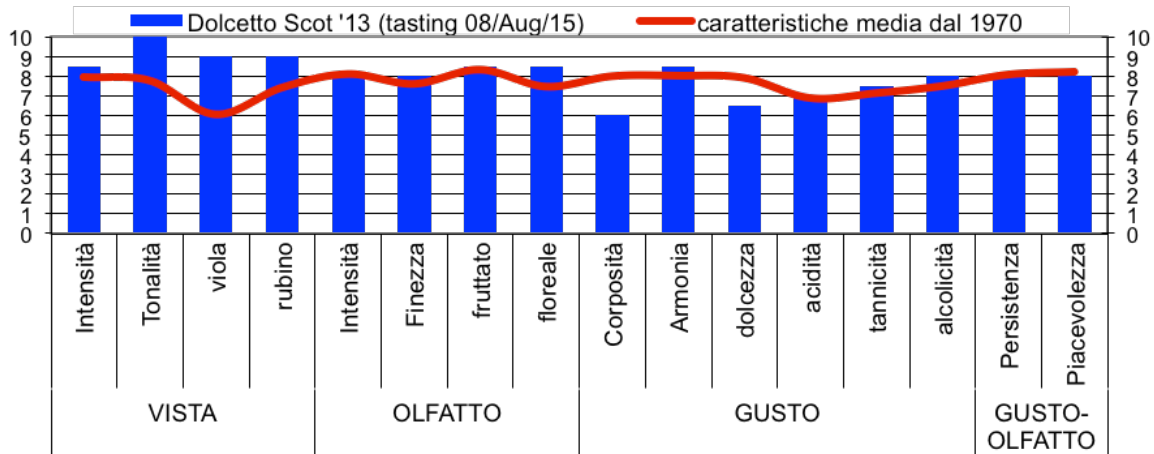
Notes on Matching with Food:

This wine finds its best matches at the table, with first courses of prosciutto, salami, Alba beef tartare and vitello tonnato. The wine is excellent with pizza and pasta, with second courses of red meat in general, but also with aged cheeses.





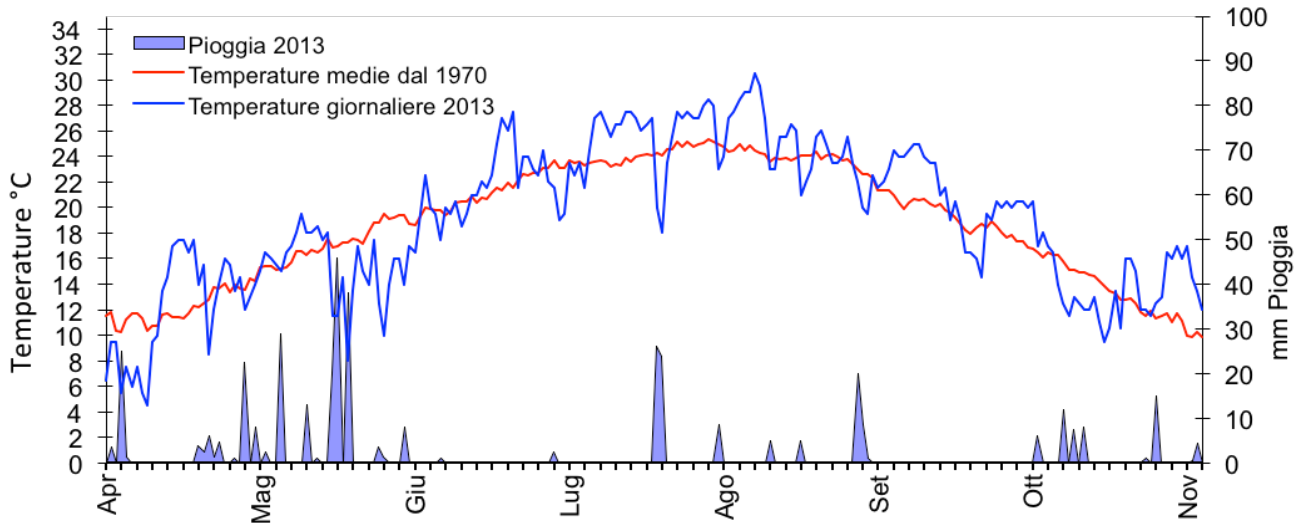
Organoleptic Characteristics of DOLCETTO d'ALBA "VIGNA SCOT" 2013



Key/Legend: Red Line: Average value since 1970. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (higher values are more red, lower values are more yellow). **Viola:** Violet-ness; quantity of violet. **Rubino:** Ruby Red-ness; quantity of ruby red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; elegance and generosity. **Fruttato:** Fruitness; quantity of plum, cherry, preserved cherries, raspberry, cocoa. **Floreale:** Florality; quantity of rose, violet, tobacco, mint and hay. **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"). **Tannicità:** Tannicity; quantity of astringent sensations. **Alcolicità:** Alcohol; quantity, sensation and integration of alcohol. **Persistenza:** Persistence; quantity and length of the aftertaste. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

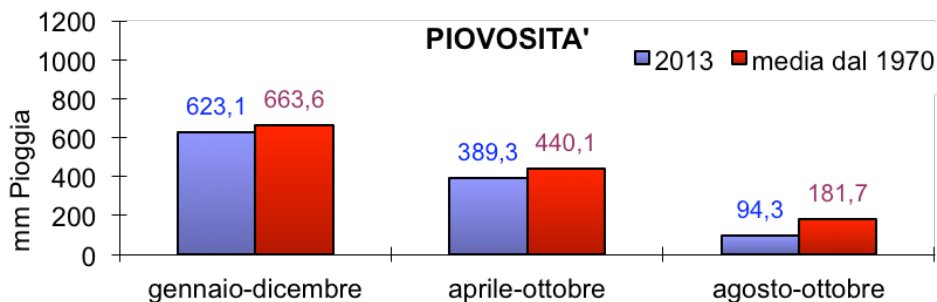
Climate Vintage 2013

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 2013

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 Bracco Boschis vineyard.