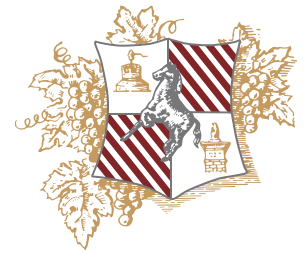


CAVALLOTTO®

DOLCETTO D'ALBA

2015 "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

2015 Production:

Bottles: 13,334

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.

Pinot Noir Plant Health: ★★★★★

Harvest Date: 10-11 September

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 13, 2016
- After bottling, the wine is released in September of the same year.

Analytical Parameters:

- Alcohol vol% 13.96
- Total Acid g/l 5.21
- pH 3.43
- Sugars (in reduction) g/l 0.2
- Total Dry Extract g/l 25.0
- Total Extract g/l 25.2
- Total Sulfur mg/l 53

Cavalotto Family Tasting Note:

While Dolcetto performed spectacularly in the warm 2015 vintage. This wine shows typical bright red fruits, a winning, generous personality and uncommon depth and length for this simpler grape. The palate is well balanced between the acid, tannin and fruit, and the finish is long and sweet. (October 2016)

Drinking Window: 2016-2023

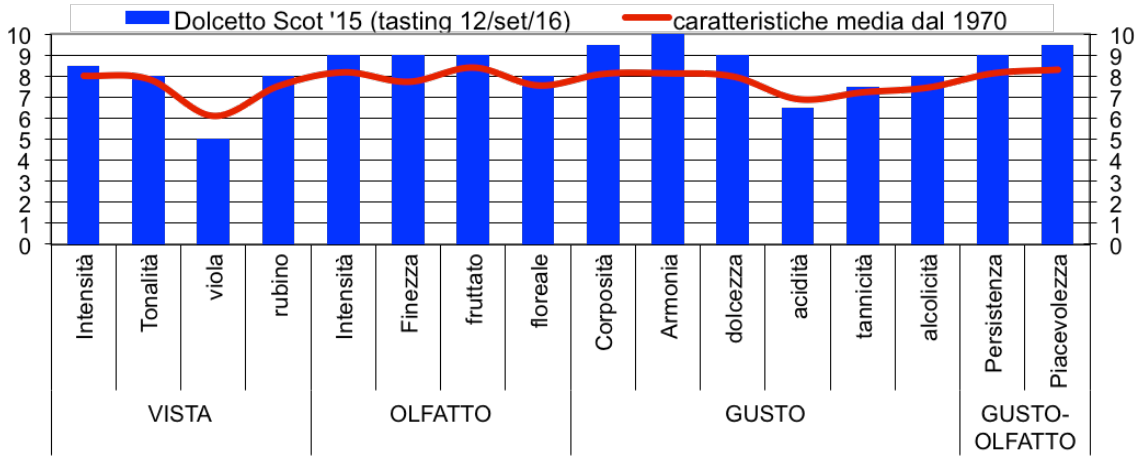
Notes on Matching with Food:

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.





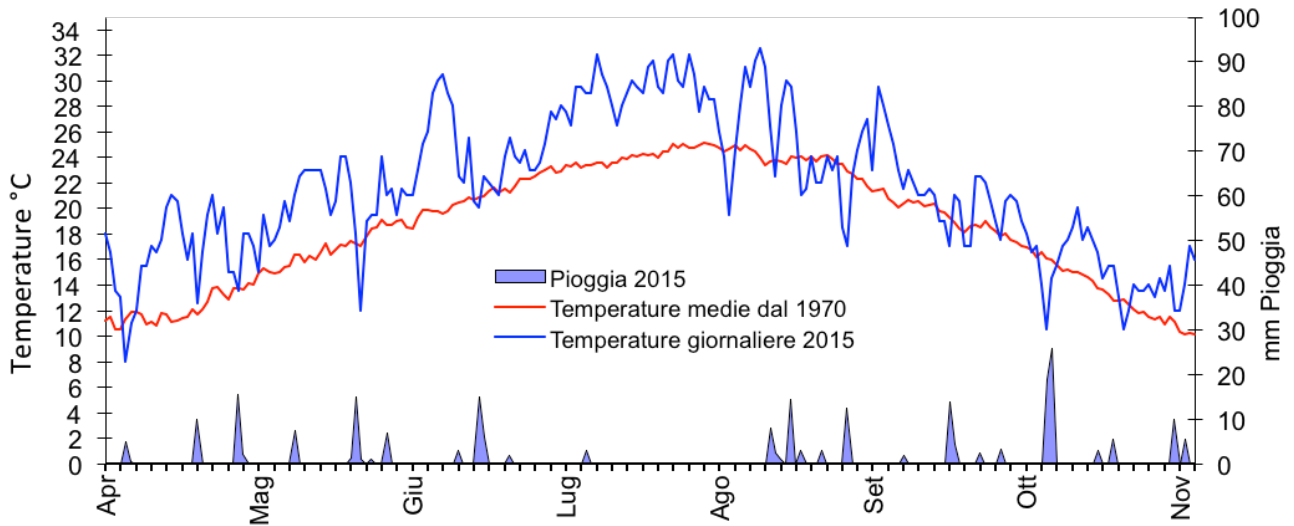
Organoleptic Characteristics of DOLCETTO d'ALBA "VIGNA SCOT" 2015



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:** Fruitiness; 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.

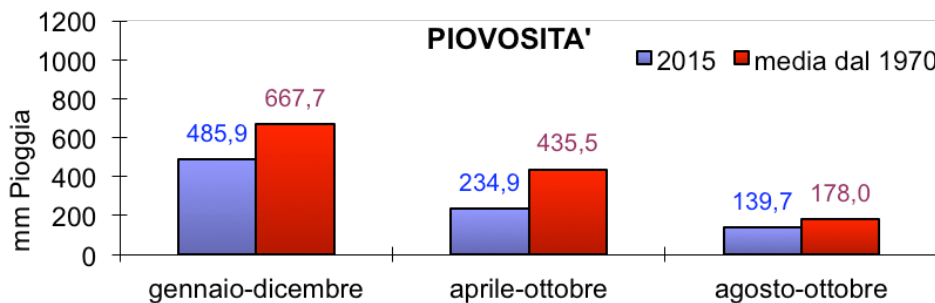
Climate Vintage 2015

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 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.