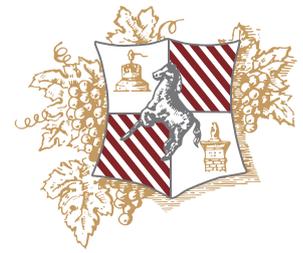


CAVALLOTTO®

DOLCETTO D'ALBA

2017 "Vigna Scot"



COMMUNE: Castiglione Falletto
(Dolcetto 100%)

Vineyard Parcel(s): 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

2017 Production:
Bottles: 13333

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 Date: 6-7 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 4 June 2018
- After bottling, the wine is released in September of the same year.

Analytical Parameters:

• Alcohol	vol%	13.76
• Total Acid	g/l	5.30
• pH		3.47
• Sugars (in reduction)	g/l	0.6
• Total Dry Extract	g/l	26.0
• Total Extract	g/l	26.1
• Total Sulfur	mg/l	68

Cavalotto Family Tasting Note:

Dolcetto's characteristic simple sweetness shines through in the enveloping warmth of this wine, reflective of the warm conditions in which Dolcetto thrives. Initial sensations of ripe red and black fruits are given structure by the excellent balanced acidity and exceptionally velvety tannins. The wine finishes bright and precise with good length for an everyday wine. (Cask Sample, March 2018)

Drinking Window: 2018-2026

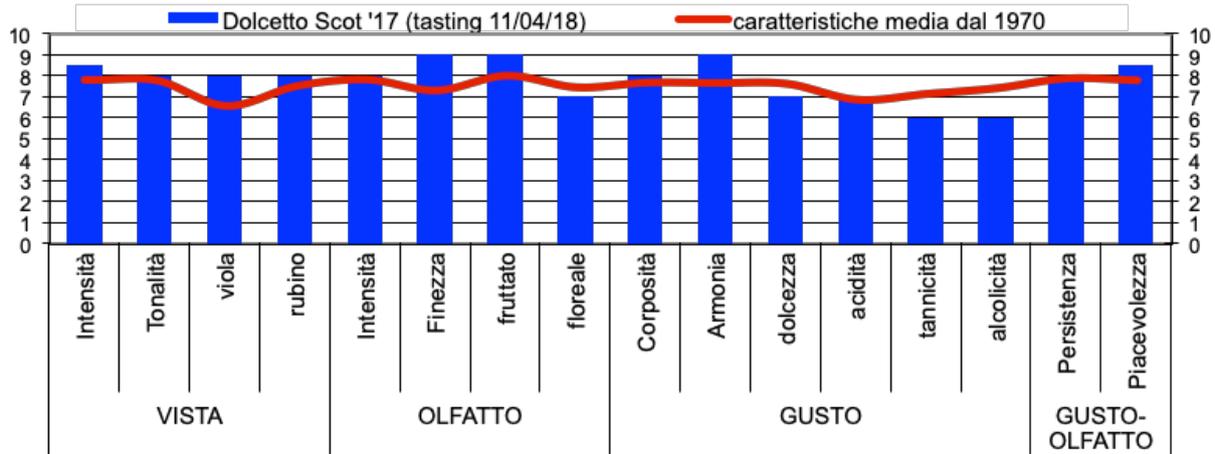
Notes on Matching with Food:

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.





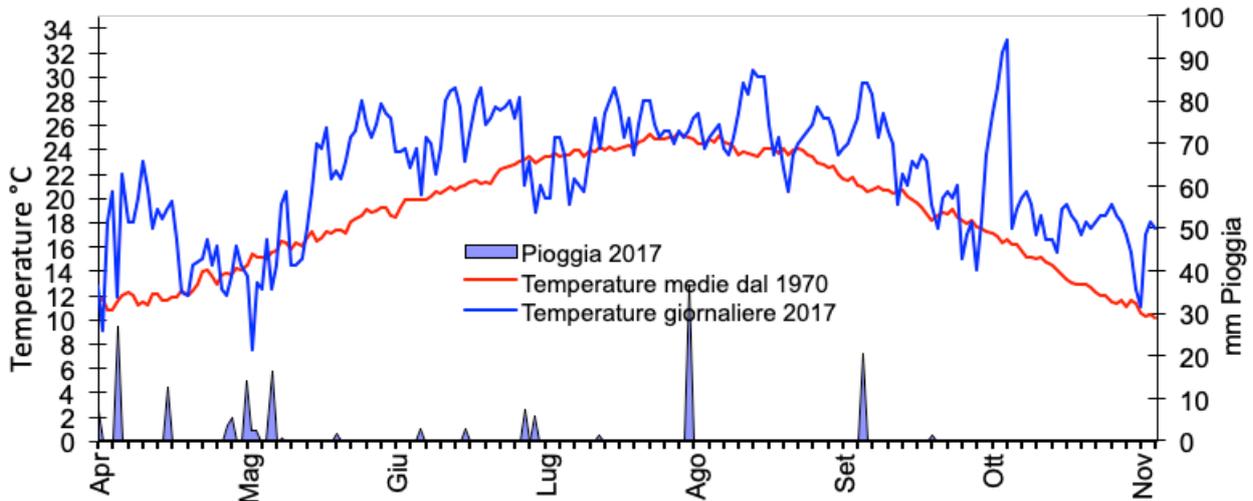
Organoleptic Characteristics of DOLCETTO d'ALBA "VIGNA SCOT" 2017



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 2017

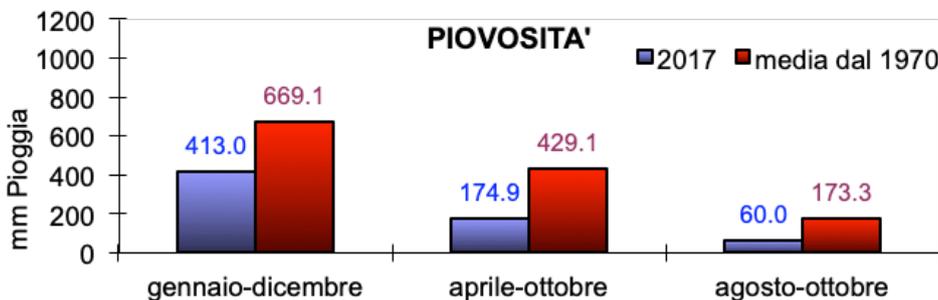
Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioggia = Rain. Scale in mm on right.



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 Bracco Boschis vineyard.