

CAVALLOTTO®

DOLCETTO D'ALBA

2018 "Vigna Scot"



COMUNE: 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

2018 Production:
Bottles: 13.333

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 serious downy mildew 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.

Dolcetto Plant Health: ★★★★★☆

Harvest: 21 - 26 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 9 May 2019
- After bottling, the wine is released in September of the same year.

Analytical Parameters:

| | | |
|-------------------------|------|-------|
| • Alcohol | vol% | 12.63 |
| • Total Acid | g/l | 5.06 |
| • pH | | 3.06 |
| • Sugars (in reduction) | g/l | 0.5 |
| • Total Dry Extract | g/l | 26.2 |
| • Total Extract | g/l | 26.7 |
| • Total Sulfur | mg/l | 70 |

Cavalotto Family Tasting Note:

The cool vintage of 2018 gave us a Dolcetto Scot of complexity - unusual for this generally simple wine. Red and black plums, berries and spices emerge from the nose. On the palate, the wine has surprising depth and presence, with excellent ripe tannins and a bright, forceful finish highlighted with mineral notes. This one can sit for a few years, and will drink well until age 8-10. (October 2019)

Drinking Window: 2021-2028

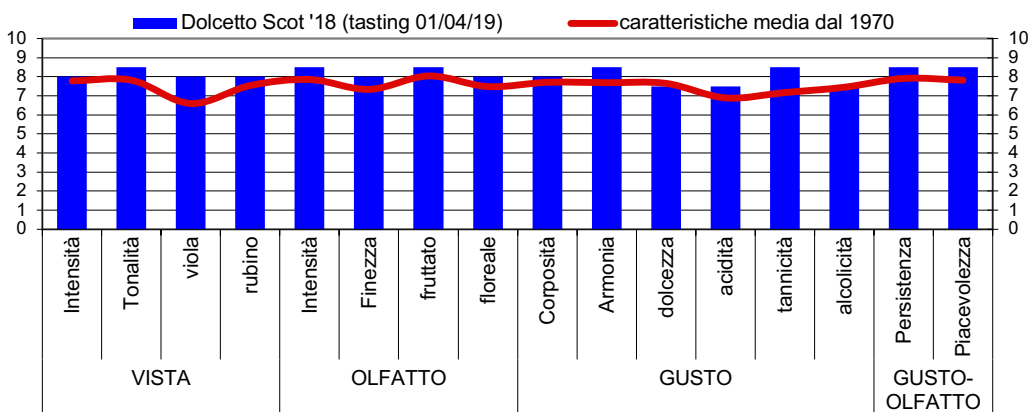
Notes on Matching with Food:

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.





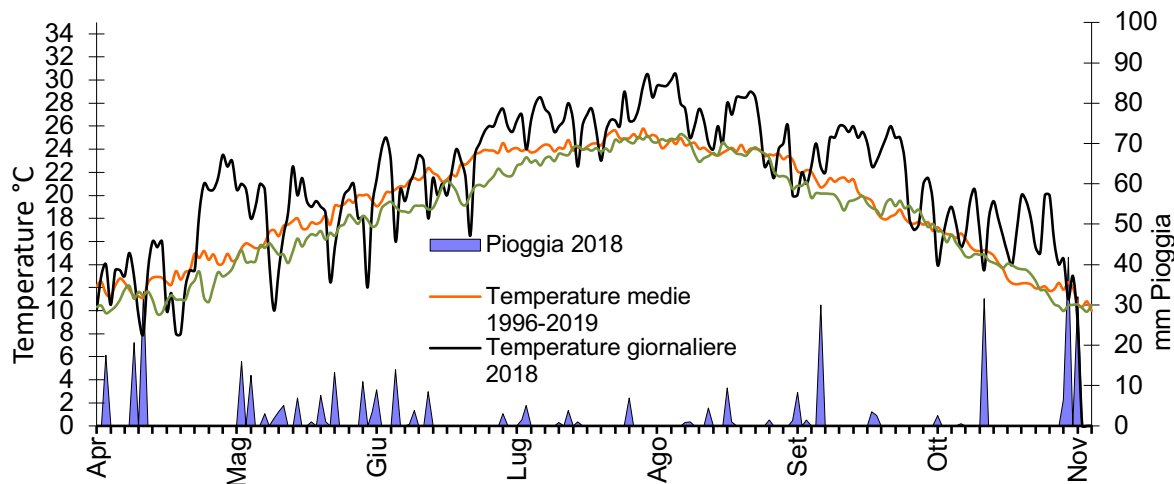
Organoleptic Characteristics of DOLCETTO d'ALBA "VIGNA SCOT" 2018



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.

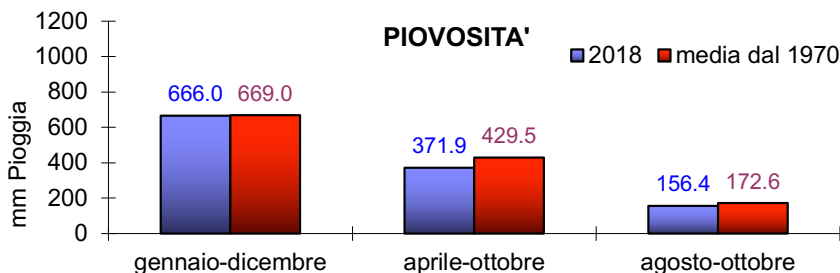
Climate Vintage 2018

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioviggia = 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 Bracco Boschis vineyard.