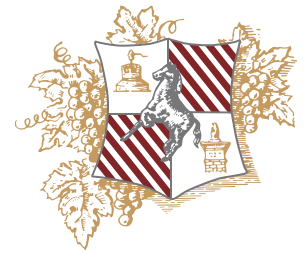


CAVALLOTTO®

LANGHE FREISA

2013 “Bricco Boschis”



COMUNE: **Castiglione Falletto**
(Freisa 100%)

Vineyard Parcel: inside the Bricco Boschis cru.
Vineyard Size: 0.46 ha
Vineyard Character: hillside
Slope Direction: West
Average Yield: 42 hl/ha

2013 Production:
Bottles: 2,612

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 autumn temperatures.*

Freisa Plant Health: ★★★★★☆

Harvest Dates: October 15

Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of 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: 3-5 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 12-15 months in Slavonian Oak botti of 20-30hl.
- Bottled February 17, 2015
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 13.9
- Total Acid g/l 5.72
- pH 3.4
- Sugars (in reduction) g/l 1.0
- Total Dry Extract g/l 28.1
- Total Extract g/l 28.6
- Total Sulfur mg/l 55

Cavalotto Family Tasting Note:

Freisa is a particular wine that is made in many different styles in the Piedmont: sweet or dry, sparkling or still. Ours is a still, dry wine and made to be a moderate-weight accompaniment for a wide variety of cooking. The wine shows black fruits and a pencil-lead minerals in the nose, followed by a similarly flavored palate with the addition of earthy tobacco and spice notes. It has a moderate, ripe tannins and good persistence and finishes clean and bright. (September 2015)

Drinking Window: 2016-2023

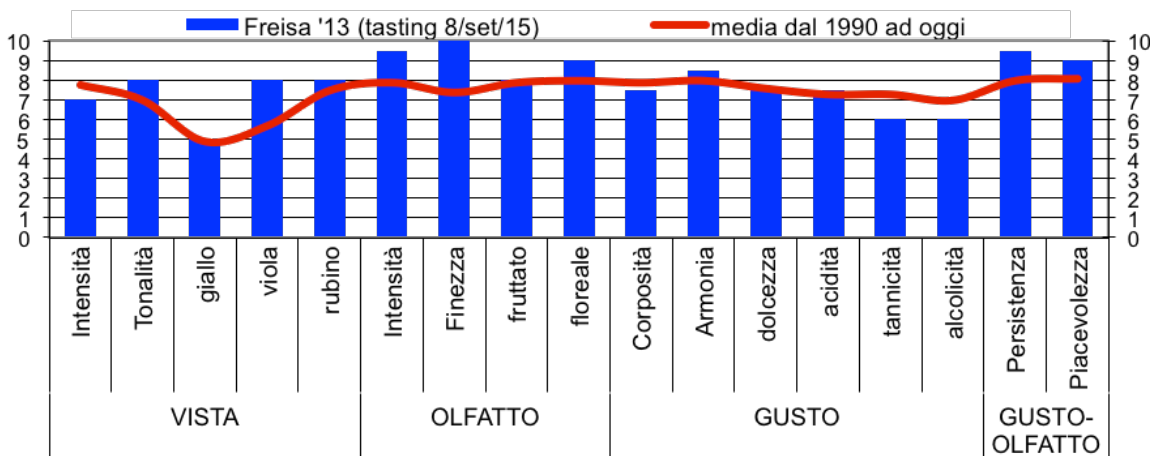
Notes on Matching with Food:

This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto, salami and lardo; also Alba beef tartare and vitello tonnato. The wine is also good with pasta and pizza, simple red meat dishes in general, or with seasoned cheeses.





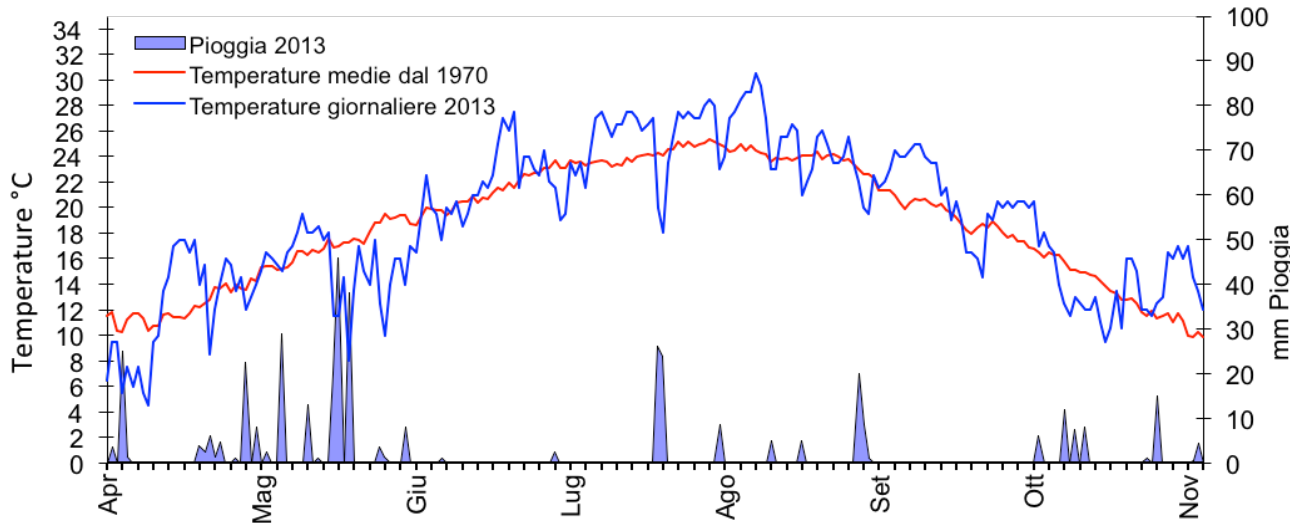
Organoleptic Characteristics of LANGHE FREISA 2013



Key/Legend: Red Line: Average value since 1990. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (higher values are more red, lower values are more yellow). **Giallo:** Yellow-ness; quantity & intensity of reflected 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.

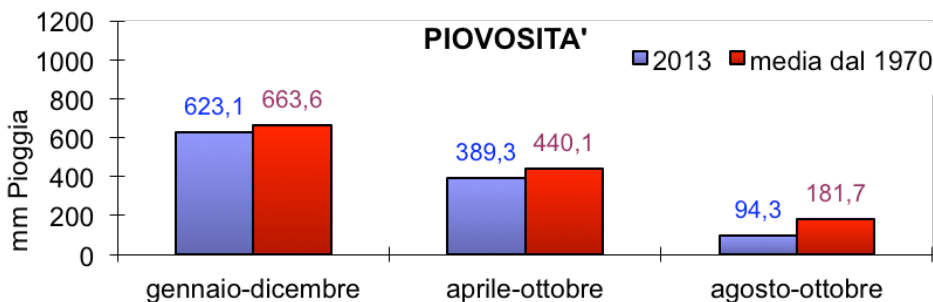
Climate Vintage 2013

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 Cavallotto in the San Giuseppe parcel in the centre of Bricco Boschis vineyard.