

CAVALLOTTO®

LANGHE FREISA

2017 “Bricco Boschis”



VILLAGE: Castiglione Falletto VINTAGE 2017: ★★☆☆☆

(Freisa 100%)

Vineyard Parcel(s): Inside the Bricco Boschis cru.

Vineyard Size: 0.46 ha

Vineyard Character: hillside

Slope Direction: West

Average Yield: 42 hl/ha

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 cooler 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 through 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.

2017 Production:

Bottles: 3.264

Plant Health: ★★★★★

Harvest: 20 October

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 10 May 2019
- After bottling, the wine is aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

• Alcohol	vol%	14.28
• Total Acid	g/l	5.79
• pH		3.40
• Sugars (in reduction)	g/l	2.7
• Total Dry Extract	g/l	28.4
• Total Extract	g/l	30.6
• Total Sulfur	mg/l	72

Cavalotto Family Tasting Note:

The 2017 Freisa from the west-facing part of the Bricco Boschis is a lively, fruity wine of great drinking pleasure. Aromas of red fruits, flowers and spice rise from the glass, with flavors of raspberry, cherry and currant. There is the distinct boxy structure of Freisa - it is not a truly elegant wine - but the wine is one for consuming with gusto. The finish is bright and lively. The Freisa 2017 will easily take a few years in bottle and will show good evolution toward a finer character and structure after another 3 years in bottle. (October 2019)

Drinking Window: 2021-2029

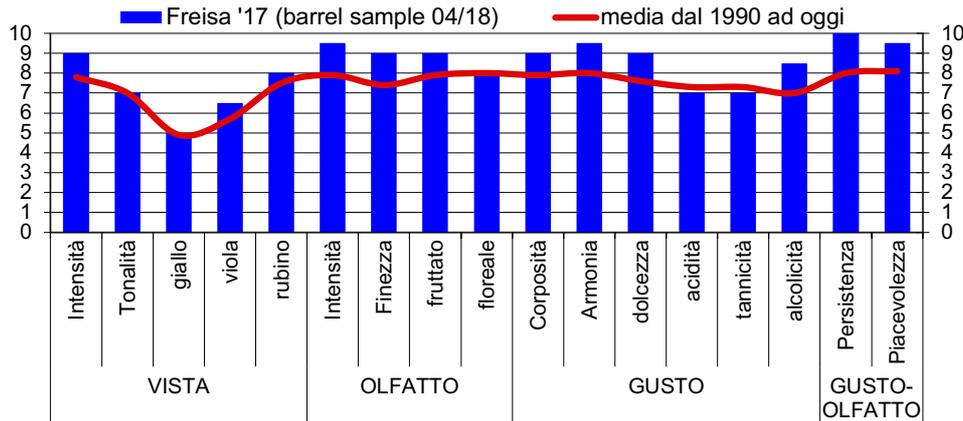
Notes on Matching with Food:

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.





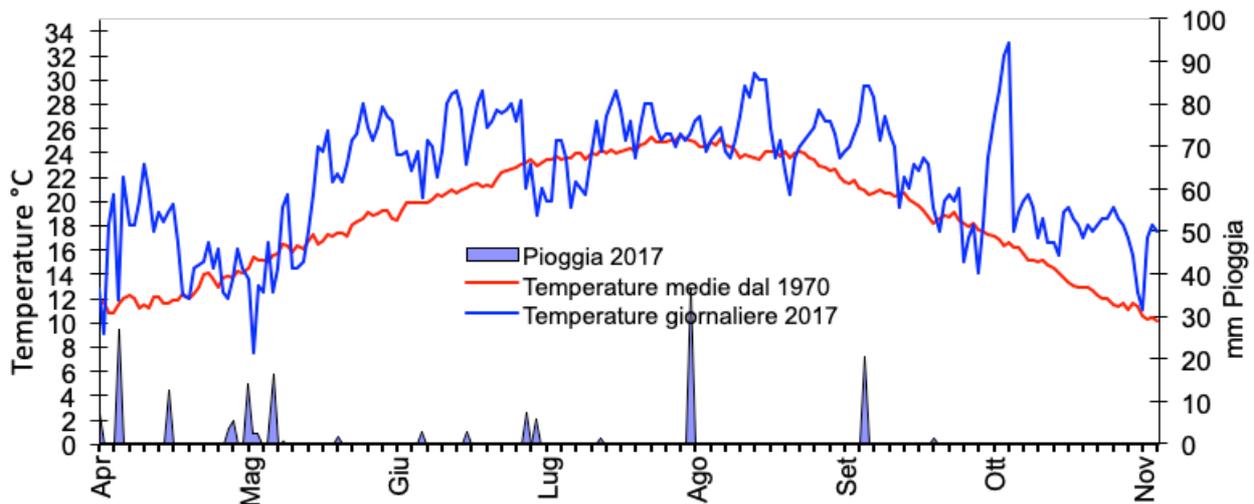
Organoleptic Characteristics of LANGHE FREISA 2017



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.

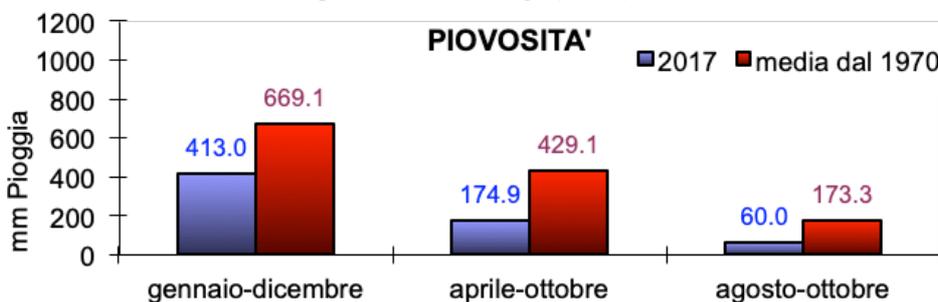
Climate Vintage 2017

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