

# CAVALLOTTO®

## LANGHE FREISA

### 2018



COMUNE: Castiglione Falletto  
(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

#### 2018 Production:

Bottles (750ml): 3.360

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 lots of 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.

Plant Health: ★ ★ ★ ★ ☆

Harvest: October 3rd

#### 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 on July 16th, 2020.

#### Analytical Parameters:

• Alcohol	vol%	15.32
• Total Acid	g/l	6.52
• pH		3.43
• Sugars (in reduction)	g/l	0.3
• Total Dry Extract	g/l	29.6
• Total Extract	g/l	30.1
• Total Sulfur	mg/l	75

#### Cavalotto Family Tasting Note:

*Our Langhe Freisa 2018 coming from the hillside facing West upon the Bricco Boschis cru is an open, complex wine that has a good drinkability. The nose of this wine is very rich in red fruits, flowers, spices and incredibly fresh too. Its body already has a great structure and the alcohol percentage is significant (vol.15%) but definitely well integrated. 2018 Langhe Freisa will age for some time and will especially develop its fine character within the first three years after bottling. (January 2021)*

#### Drinking Window: 2022-2030

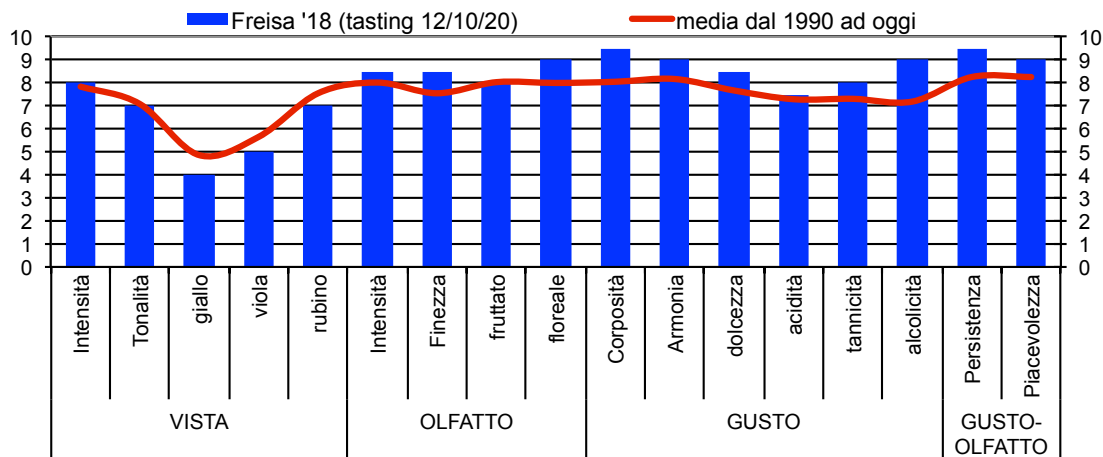
#### Notes on Matching with Food:

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.





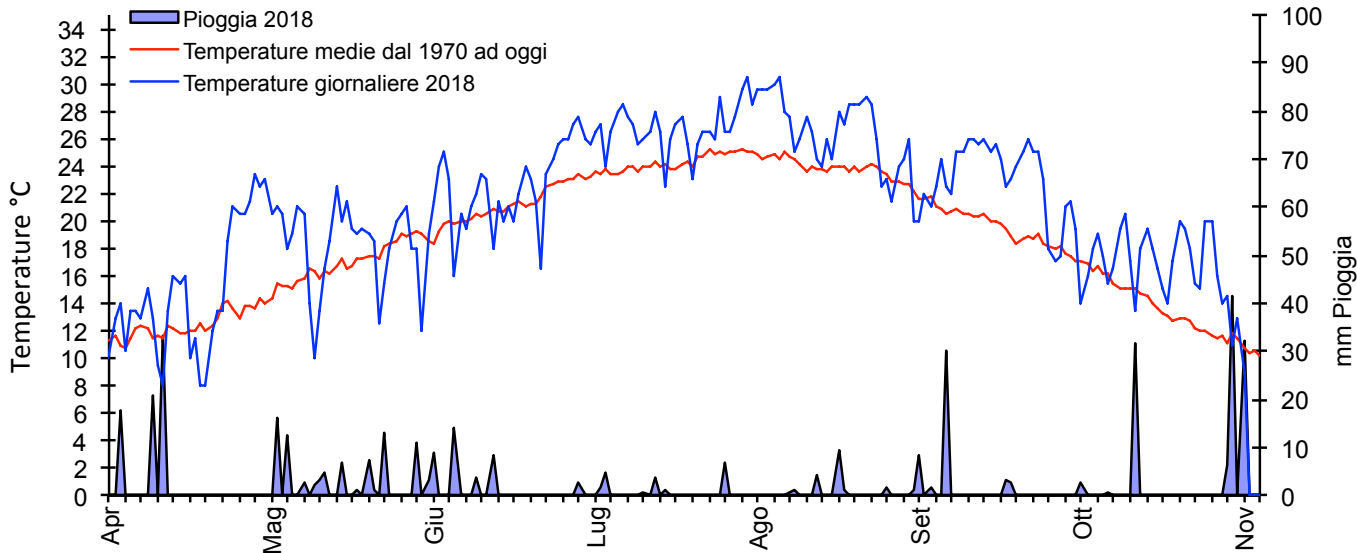
## Organoleptic Characteristics of LANGHE FREISA 2018



**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:** Fruitness; 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.

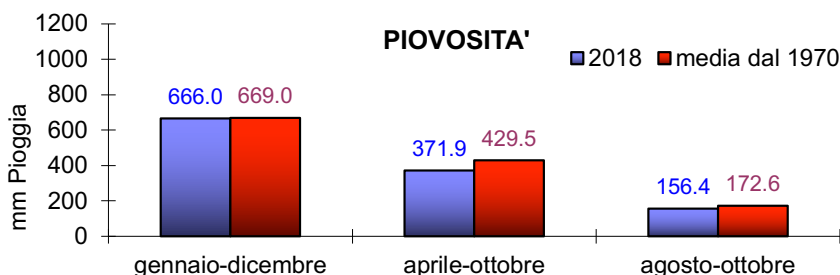
## Climate Vintage 2018

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970.



## 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).



\*Since 1970, meteorological data collected by Gildo Cavallotto in the San Giuseppe parcel in the centre of Bricco Boschis vineyard.