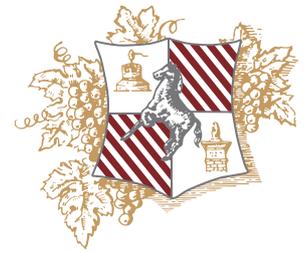


# CAVALLOTTO®

## LANGHE GRIGNOLINO

### 2013 “Grign®”



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

Vineyard Parcel: Inside Bricco Boschis  
Vineyard Size: 0.58 ha  
Vineyard Character: Hillsides  
Slope Direction: West and South-West  
Average Yield: 15 hl/ha

**2013 Production:**  
Bottles: 1,072

**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.*

Grignolino Plant Health: ★★★★★☆

Harvest Dates: September 20

#### 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: 5 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Aged in steel tanks for 12 months.
- Bottled June 21, 2014
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- |                         |      |       |
|-------------------------|------|-------|
| • Alcohol               | vol% | 14.01 |
| • Total Acid            | g/l  | 6.03  |
| • pH                    |      | 3.30  |
| • Sugars (in reduction) | g/l  | 1.2   |
| • Total Dry Extract     | g/l  | 24.0  |
| • Total Extract         | g/l  | 24.6  |
| • Total Sulfur          | mg/l | 48    |

#### Cavallotto Family Tasting Note:

*We make our Grignolino to be a fresh, unique wine for everyday consumption - something to be enjoyed above all else. The unpretentious, slightly rustic and very enjoyable character of Grignolio comes clearly through: red berries, spice and dried summer herbs define the aromas and flavors, with a smooth, ripe, light-to mid-weight tannin and refreshing acidity giving the wine structure and balance. The Cavallotto Grignolino can be chilled slightly in summer to enjoy with lighter meals on hot days. (September 2015)*

#### Drinking Window: 2014-2016

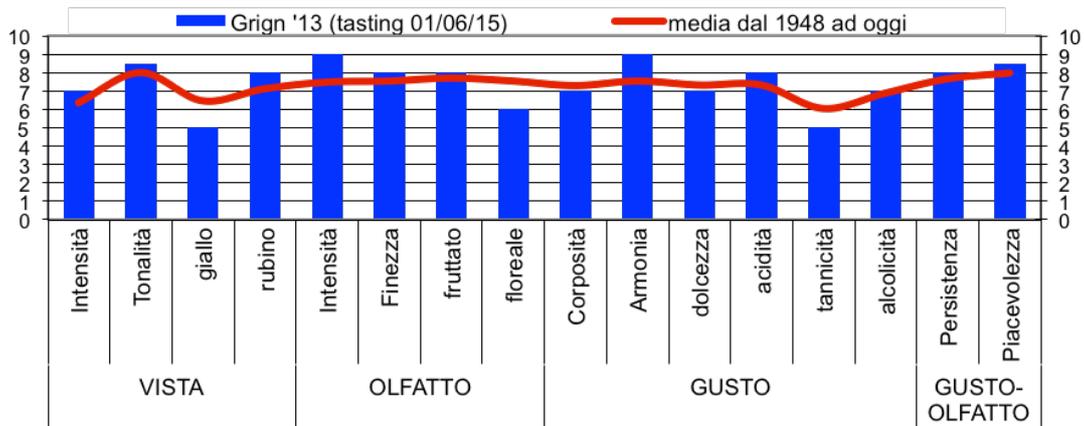
#### Notes on Matching with Food:

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 or simple red meat dishes in general, or with seasoned cheeses. The wine can also be consumed cool (12-15°C like a rosé wine), with delicate white meats or fish.





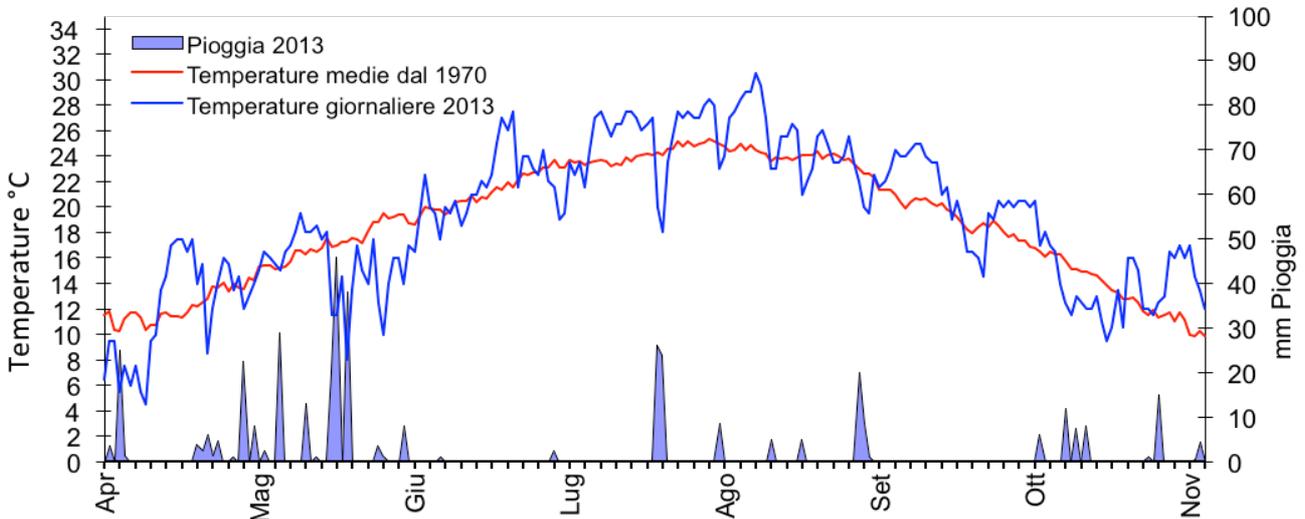
## Organoleptic Characteristics of LANGHE “GRIGN” 2013 (Grignolino)



**Key/Legend: Red Line:** Average value since 1948. **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. **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.

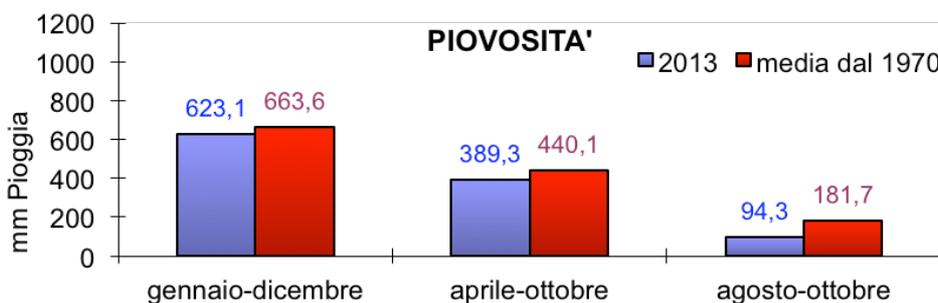
## Climate Vintage 2013

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