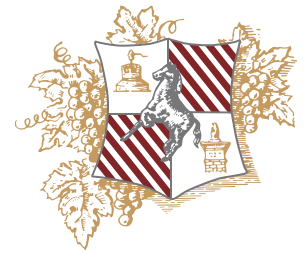


CAVALLOTTO®

LANGHE GRIGNOLINO

2015 “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

2015 Production:
Bottles: 2,380

VINTAGE 2015: ★★★★★

Vintage Conditions

Winter: (Dec, Jan, Feb): *rainy, cold and snowy with much fog.*
Vegetative Cycle: (Mar-July): *drier, with rising temperatures in July & August.*
Flowering: (25 May-10 June): *warm, dry and sunny.*
Productive Cycle: (Aug-Oct): *hot until August 15, cool nights thereafter.*
Harvest Period: *cool nights, clear days, occasional rain but otherwise excellent.*

Vintage Characteristics: 2015 should be considered as "opposite" of the difficult 2014 vintage. The wet conditions of 2014 continued until March 2015 but the weather improved thereafter and the character of the season was sunny, warm and dry until October. A sustained heat wave struck the area during the last week of June and continued unabated until the 14th of August, when 3 days of thunderstorms brought cooler temperatures. The warmth of the mid-season gave the palate of the wines incredible richness and fruit. The cooler conditions with occasional rains at the beginning of October imbued the wines with a bit of "classic" character, seen in the optimal acidity and aromatic elegance.

Grignolino Plant Health: ★★★★★

Harvest Date: 22 September

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 11 July 2016
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- | | | |
|-------------------------|------|--------|
| • Alcohol | vol% | 14.44 |
| • Total Acid | g/l | 5.14 |
| • pH | | n.y.a. |
| • Sugars (in reduction) | g/l | 1.3 |
| • Total Dry Extract | g/l | n.y.a. |
| • Total Extract | g/l | 25.3 |
| • Total Sulfur | mg/l | 74 |

Cavalotto Family Tasting Note:

(Cask Sample) Grignolino is more commonly planted in the Monferrato where it thrives in the warm, sandy conditions. In 2015, the hot summer gave "Grign" the perfect conditions in which to thrive, and this simple, pleasant, everyday drinker shines. Ripe floral and characteristic herbal notes, surrounded by red fruit aromas, rise from the glass. On the palate, the medium-weight structure shows elements of good fruit, soft tannins and fresh acids. The wine finishes smooth and long. (February 2017)

Drinking Window: 2017-2021

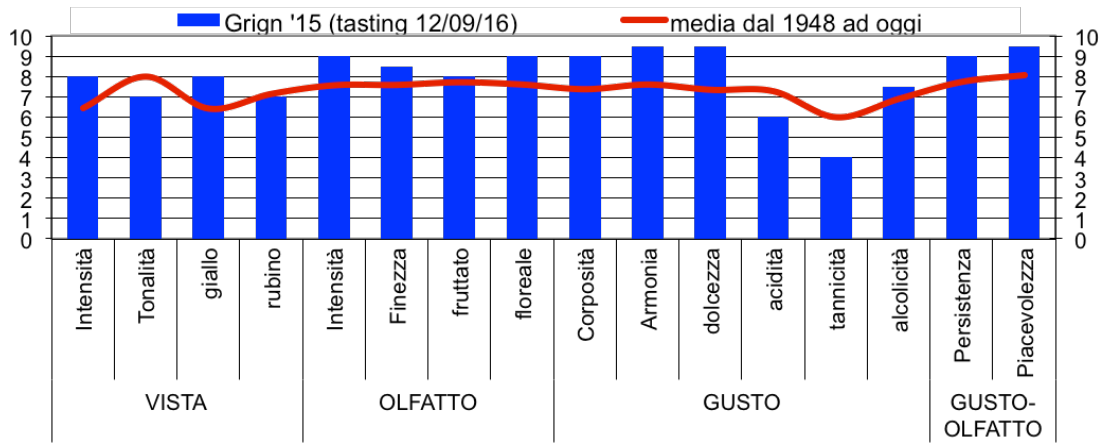
Notes on Matching with Food:

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.





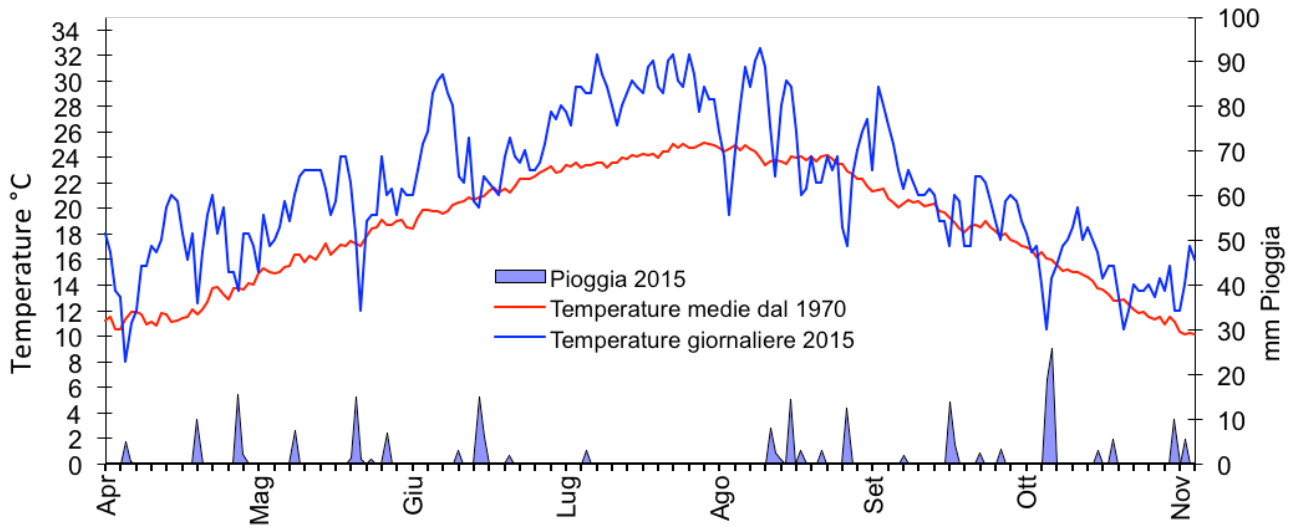
Organoleptic Characteristics of LANGHE “GRIGN” 2015 (Grignolino)



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.

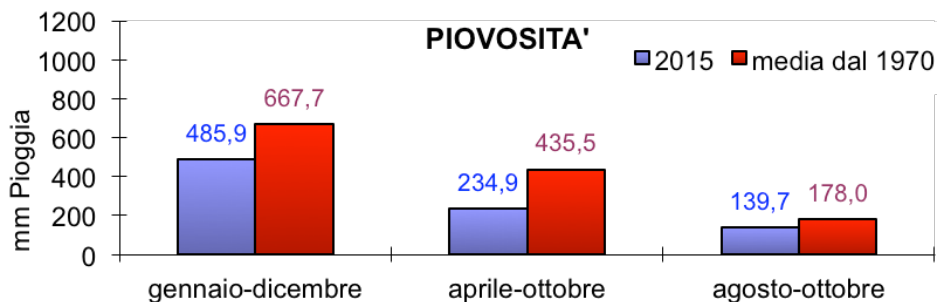
Climate Vintage 2015

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 2015

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 Bracco Boschis vineyard.