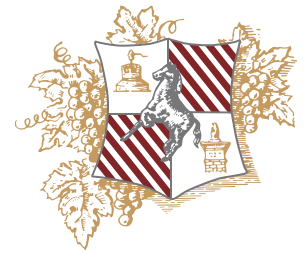


# CAVALLOTTO®

## LANGHE NEBBIOLO

### 2012



COMUNE: **Castiglione Falletto**

(Nebbiolo 100%)

Vineyard Parcels: various inside Bricco Boschis, Codana and Pernanno; grown in 100% Nebbiolo da Barolo parcels.

Vineyard Size: various, depends on vintage. Declassified fruit for Barolo.

Vineyard Character: hillside, ridge top

Slope Direction: South-East, South, South-West

Average Yield: 38 hl/ha

#### 2012 Production:

Bottles: 15,800

VINTAGE 2012: ★ ★ ★ ★ ☆

#### Vintage Conditions

Winter: (Dec, Jan, Feb): *exceptionally good fog, rain and snow; very cold.*

Vegetative Cycle: (Mar-July): *warm but not hot, occasional intense rain.*

Flowering: (25 May-10 June): *dry, breezy, warm; no shatter.*

Productive Cycle: (Aug-Oct): *warm & very dry, but not hot. A gentle 4-day rain beginning Aug. 31 cooled the area and alleviated some hydric stress.*

Harvest Period: *warm days, cool nights. Some brief rains.*

**Vintage Characteristics:** after an early start to the season, the area remained warm thru the end of July, when moderate heat covered the area until the rains of Aug 31-Sept. 3. The vintage shows more classic character, with firm acids and tannins and long cellaring potential.

Nebbiolo Plant Health: ★★★★★

Harvest Dates: October 4-10

#### Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Vertical and Horizontal 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: 18-30 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 15-24 months in Slavonian Oak botti of 20-30-50-80-100 hl.
- Bottled January 27, 2015
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

• Alcohol	vol%	14.0
• Total Acid	g/l	6.3
• pH		3.35
• Sugars (in reduction)	g/l	0.5
• Total Dry Extract	g/l	29.3
• Total Extract	g/l	29.8
• Total Sulfur	mg/l	48

#### Cavallotto Family Tasting Note:

*The nuanced, complex character of the 2012 vintage shows through in the 2012 Nebbiolo Langhe, and portends interesting things for the Barolo from this year. The nose is spicy with red fruits (cherries and raspberries) overlaid by a delicate bouquet of rose. This wine shows the noble character of the main source for the grapes: Bricco Boschis. In the mouth, there is plenty of ripe tannin and good freshness to harmonize with the fruit. The finish is of moderate persistence and the wine shows a harmonious balance in the mouth. (May 2015)*

#### Drinking Window: 2015-2022

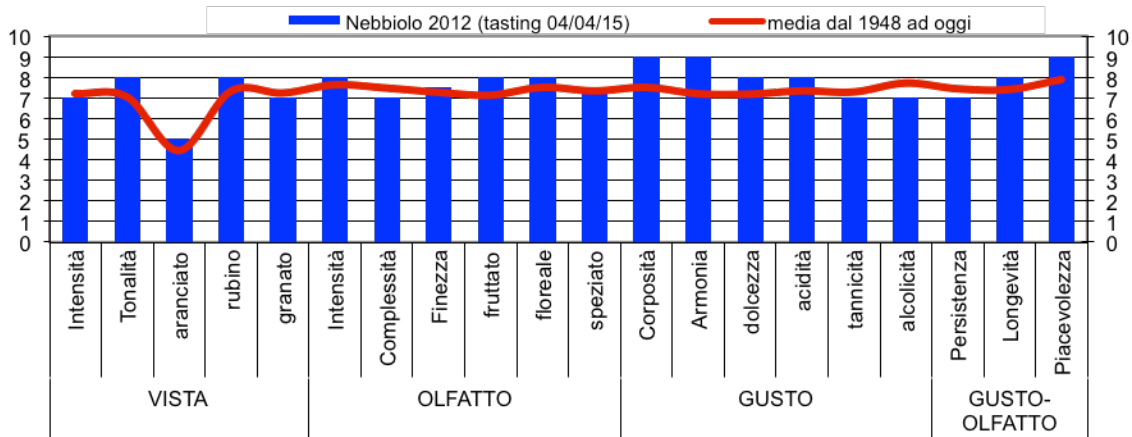
#### Notes on Matching with Food:

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





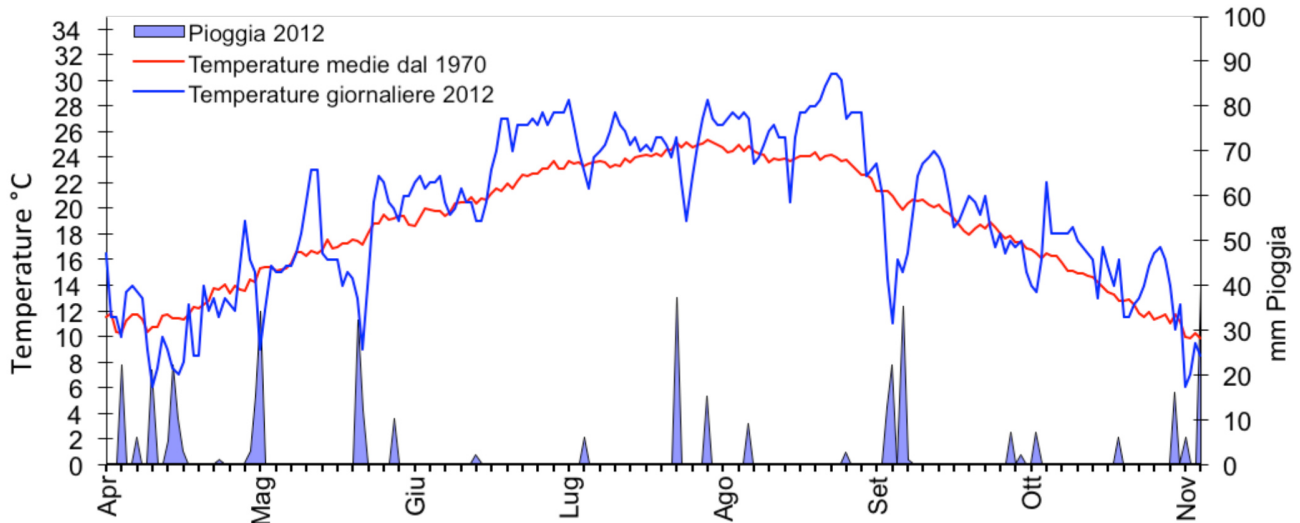
## Organoleptic Characteristics of LANGHE NEBBIOLO 2012



**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). **Aranciato:** Yellow-ness; quantity of reflected yellow. **Rubino:** Ruby Red-ness; quantity of ruby red. **Granato:** Garnet-ness; quantity of garnet red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of aromas. **Complessità:** Complexity; quantity of individually identifiable 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. **Speziato:** Spiciness; quantity of clove, cinnamon, black pepper, nutmeg, vanilla-oak, leather, and in the aftertaste, tar and licorice. **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. **Longevità:** Longevity; potential for extended aging and cellaring. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

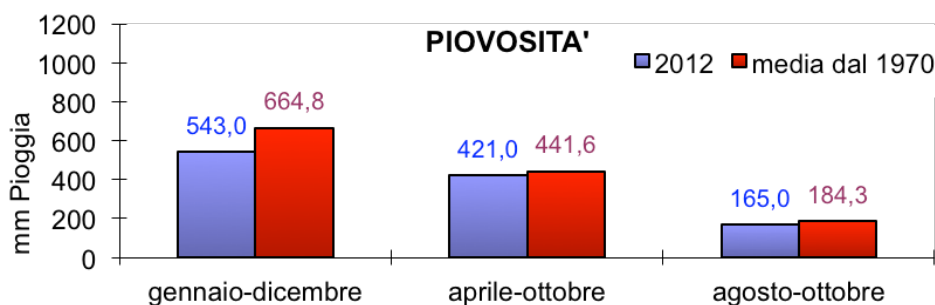
## Climate Vintage 2012

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 2012

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 Bracco Boschis vineyard.