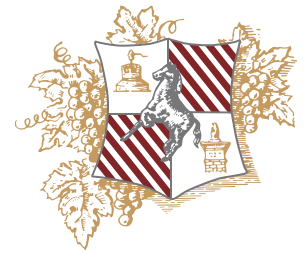


# CAVALLOTTO®

## LANGHE NEBBIOLO

### 2014



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, bowls, slopes.

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

Average Yield: 38 hl/ha

#### 2014 Production:

Bottles: 26,160

VINTAGE 2014: ★★☆☆☆

#### Vintage Conditions

Winter: (Dec, Jan, Feb): *wet, cold and snowy; mudslides common.*

Vegetative Cycle: (Mar-July): *much rain, cool temperatures.*

Flowering: (25 May-10 June): *rainy, wet, cold; difficult conditions.*

Productive Cycle: (Aug-Oct): *rain, wet, and cold.*

Harvest Period: *the only dry period of the year: the last week of September until the middle of October was warm and lovely, and saved the vintage.*

**Vintage Characteristics:** though 2014 was the most difficult growing season in 20 years, we are happy with the results in bottle for our wines. Meticulous vineyard management was the key to success; our wines show good fruit, modulated acids and generally medium-bodied structure.

Nebbiolo Plant Health: ★★★★★

Harvest Dates: 7-13 October

#### 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 15-18 months in Slavonian Oak botti of 20-30-50-80-100 hl.
- Bottled February 16, 2016
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- Alcohol vol% 14.1
- Total Acid g/l 6.0
- pH 3.38
- Sugars (in reduction) g/l 0.4
- Total Dry Extract g/l 28.5
- Total Extract g/l 28.9
- Total Sulfur mg/l 58

#### Cavalotto Family Tasting Note:

*The 2014 growing season was a constant struggle - perhaps the most difficult since 1992 or 1994. We are lucky that many generations of experience could contribute to the work in the vines and cellar. The 2014 vintage was saved by the warmth and sun at the end of September, and the nose of this wine, while delicate, is complex and full of fresh and dried flowers, fresh cherries and sottobosco. In the mouth, the fruits are balanced by precise and focused tannins with long length. The wine drinks well now but will gain from 2-3 years in bottle. (March, 2016)*

#### Drinking Window: 2017-2025

#### Notes on Matching with Food:

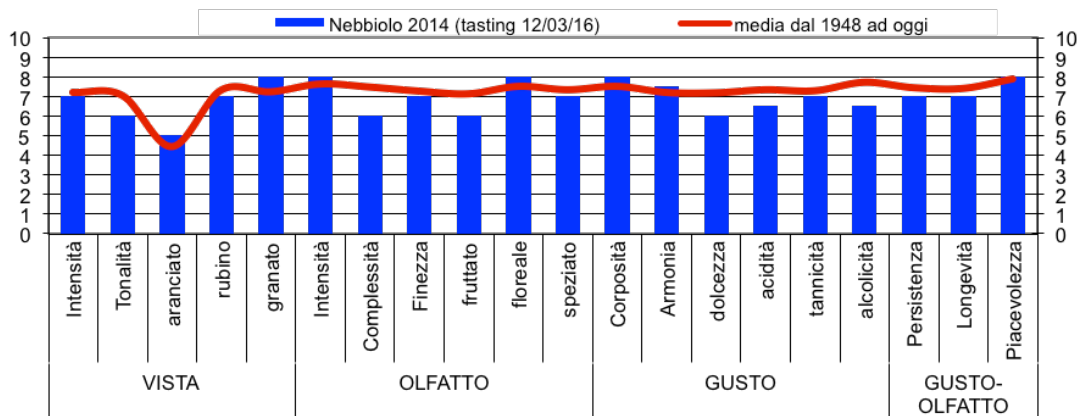
This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto or salami; also Alba beef tartare and vitello tonnato.

The wine is also good with pasta, simple red meat dishes in general, or with seasoned cheeses.





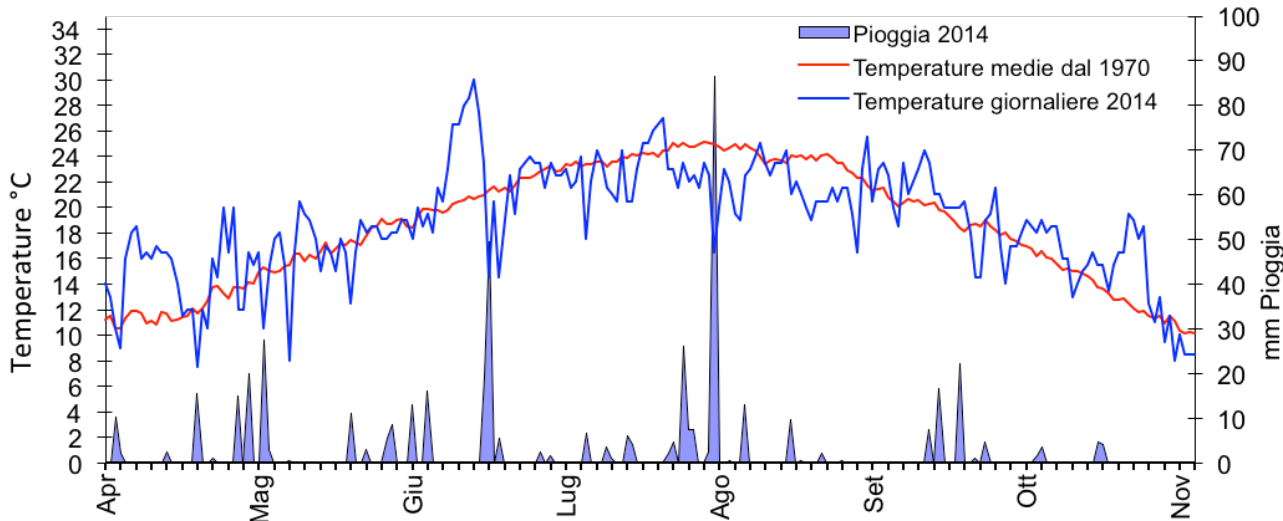
## Organoleptic Characteristics of LANGHE NEBBIOLO 2014



**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.

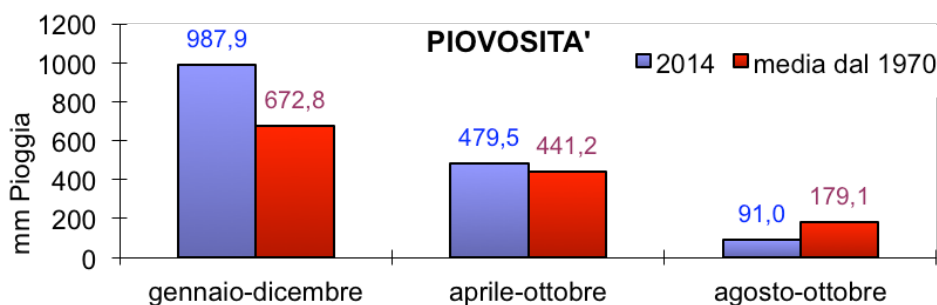
## Climate Vintage 2014

Rainfall and daily temperature (temperature giornaliere) in comparison to the average temperature (temperature media) since 1970. Pioggia = Rain. Scale in mm on right.



## Total Rainfall Vintage 2014

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 Bricco Boschis vineyard.