

# CAVALLOTTO®

## LANGHE NEBBIOLO

### 2015



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

#### 2015 Production:

Bottles: 19,920

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.

Nebbiolo Plant Health: ★★★★★

Harvest Date: 9 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 Spring 2017
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- Alcohol vol% n.y.a.
- Total Acid g/l n.y.a.
- pH n.y.a.
- Sugars (in reduction) g/l n.y.a.
- Total Dry Extract g/l n.y.a.
- Total Extract g/l n.y.a.
- Total Sulfur mg/l n.y.a.

#### Cavallotto Family Tasting Note:

*(Cask Sample) The 2015 Nebbiolo Langhe shows the multiple personalities of the vintage: the deep perfumes and rich fruit that are a result of the midsummer heat, and the penetrating, focused tannins and structure that come from the long, slow finish to the growing season. In the nose and palate, bright cherries and raspberries predominate with notes of underbrush and roses. Good acid and a mid-weight structure keep everything in harmony. (March 2017)*

#### Drinking Window: 2018-2023

#### Notes on Matching with Food:

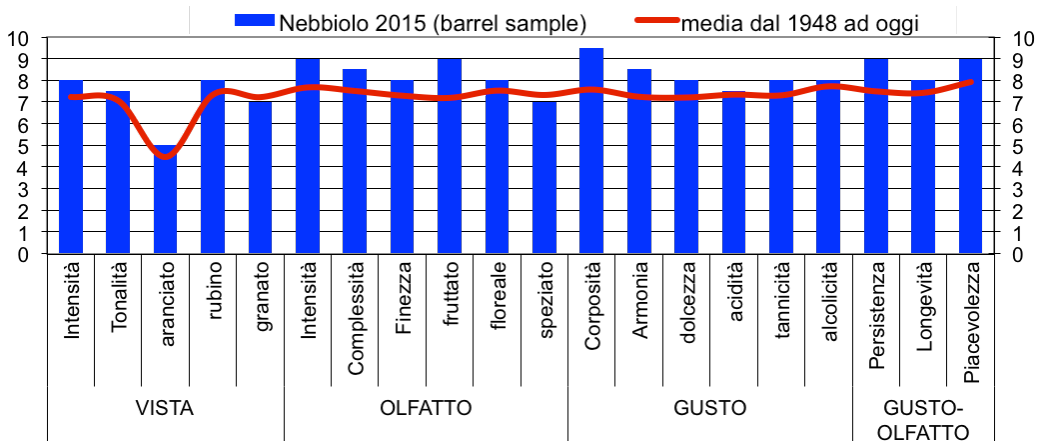
This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto or salami; also Alba beef tartare and vitello tonnato.

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





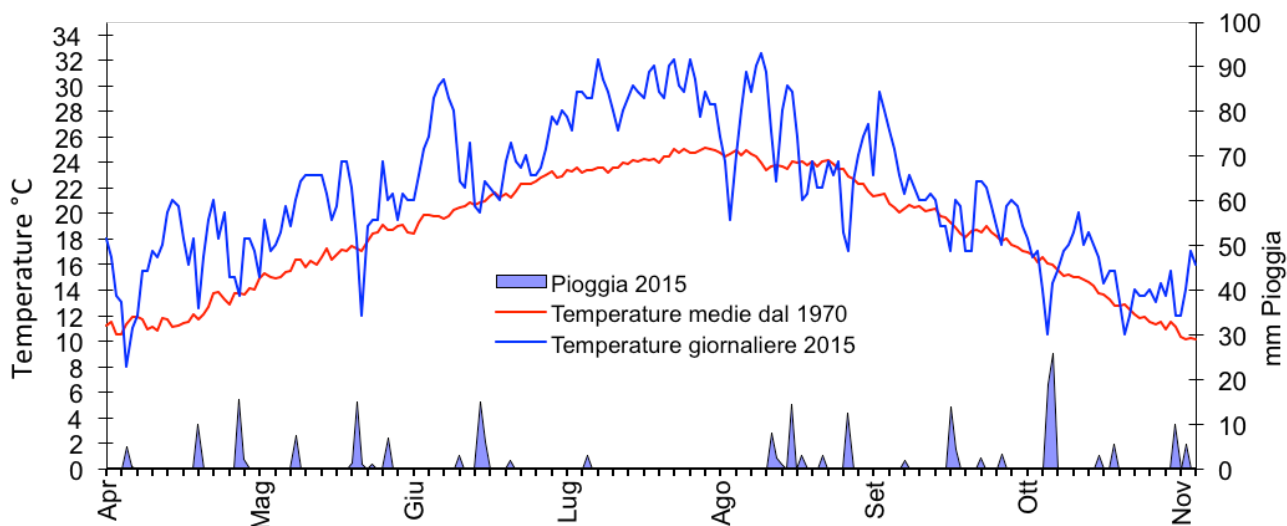
### Organoleptic Characteristics of LANGHE NEBBIOLO 2015



**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.

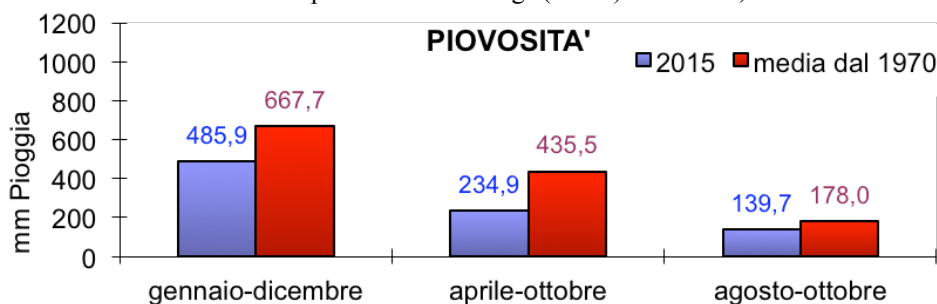
### Climate Vintage 2015

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioviggia = 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 Bricco Boschis vineyard.