

CAVALLOTTO®

LANGHE NEBBIOLO

2017



VILLAGE:

Castiglione Falletto
(Nebbiolo 100%)

Vineyard Parcel(s): 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

2017 Production:

Bottles: 26.936

VINTAGE 2017: ★ ★ ★ ☆ ☆

Vintage Conditions

Winter: (Dec, Jan, Feb): *Flooding in Dec 2016, then dry. Snow arrived mid-February.*

Vegetative Cycle: (Mar-July): *Early bud break, warm until Easter; then a dangerous freeze. Cold for a month afterwards. From 16 May to 1 Sept., no rain and torrid heat.*

Flowering: (25 May-10 June): *Normal but dry. Excellent conditions.*

Productive Cycle: (Aug-Oct): *Hot until end of August, then cooler thru harvest.*

Harvest Period: *Sunny, warm days with very cool nights. Excellent picking conditions*

Vintage Characteristics: The 2017 presented growers with some of the most objectively difficult conditions of recent memory. The dry winter and an early warm spell that lasted though March and until Easter gave rise to worries for an overly precocious vintage. On the night of April 18-19, disaster struck when a freeze severely damaged many of the young, tender vines. Luckily, the Bricco Boschis, with its steep slopes and excellent air circulation, was mostly spared. A month of wet, cold and mud followed, finally clearing around the middle of May, just before the flowering. From this point until the end of August the conditions were hot and extremely dry, exceeded only by the 2003 vintage. September brought a few cooling showers and a welcome change of air, especially at night, when temperatures began to plummet. The harvest began with the Chardonnay, Pinot and Dolcetto at the very end of August and slowed somewhat as the autumn proceeded.

Plant Health: ★★★★★

Harvest: 22 September - 3 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 23 April 2019
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.89
- Total Acid g/l 6.33
- pH 3.38
- Sugars (in reduction) g/l 0.9
- Total Dry Extract g/l 29.2
- Total Extract g/l 29.5
- Total Sulfur mg/l 60

Cavalotto Family Tasting Note:

The drought conditions of 2017 made life difficult for Nebbiolo, but our very deep-rooted plants never went into hydric stress and were able to mature without the dried, cooked berry flavors associated with such dry and hot conditions. The nose shows the typical character of red cherries and raspberry. The floral elements, accompanied by notes of fresh-cut hay, are not as distinct in warm years. The palate has good fruit character and the slightly rough tannins that are the calling card of hot vintages. The finish is nicely dry with a mineral smoothness. (September 2019)

Drinking Window: 2020-2030

Notes on Matching with Food:

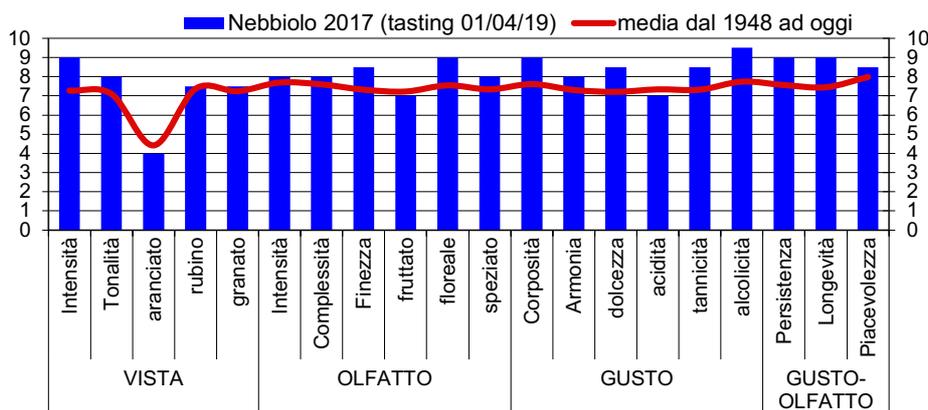
This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto or salami; also Alba beef tartare and vitello tonnato.

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





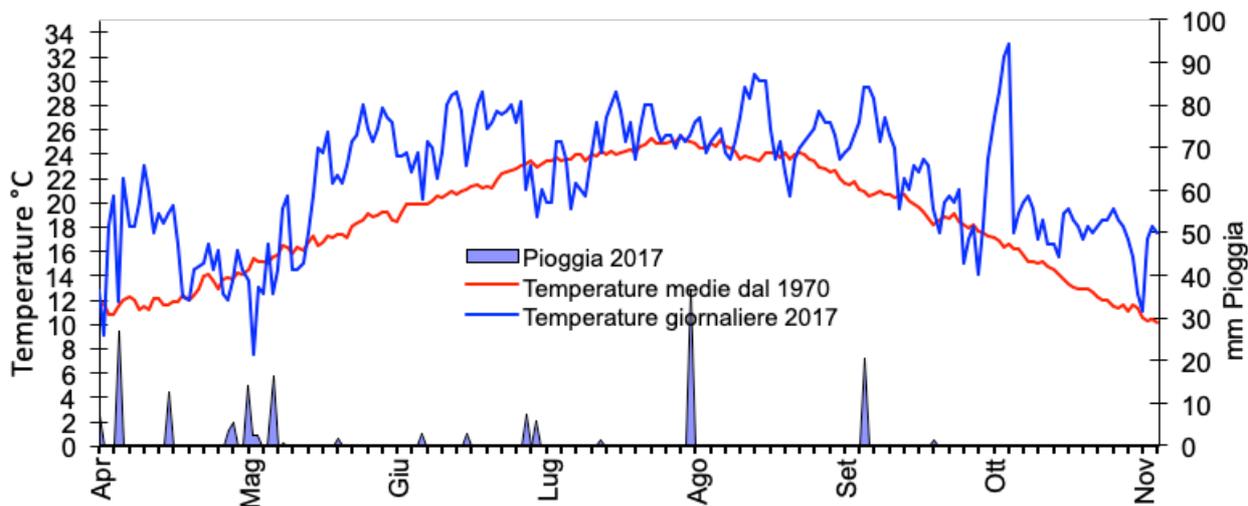
Organoleptic Characteristics of LANGHE NEBBIOLO 2017



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 2017

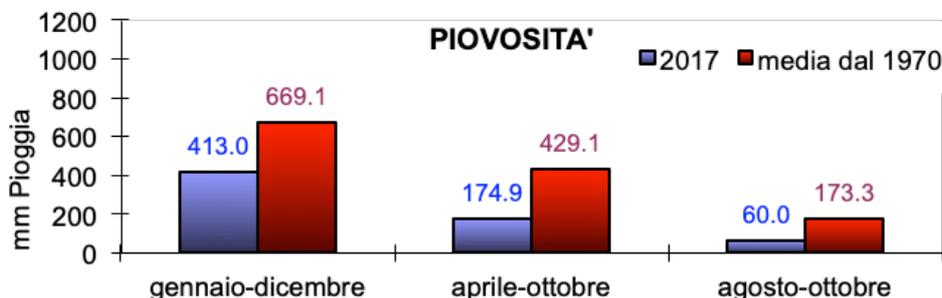
Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Pioviggia = Rain. Scale in mm on right.



Total Rainfall Vintage 2017

During the entire year from January-December (left); during the Vegetative Cycle from April-October (center); and during the Productive Cycle from August-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.