

CAVALLOTTO®

VINO BIANCO OTTENUTA DA UVA NERA 2018 “Pinner®”



COMMUNE: Castiglione Falletto

VINTAGE 2018: ★ ★ ★ ★ ☆

Vineyard Parcel(s): Slopes
around the Cavallotto Family
farmhouse

Vineyard Size: 0.93 ha

Vineyard Character: steep hillside

Slope Direction: East, North-East

Average Yield: 45 hl/ha

Vintage Conditions

Winter: (Dec, Jan, Feb): *Wet, with good rains and some snow in February and March.*

Vegetative Cycle: (Mar-July): *Weekly rains helped replenish the water tables*

Flowering: (25 May-10 June): *Sunny but cool, dry, occasional showers. Humid conditions led to danger of disease.*

Productive Cycle: (Aug-Oct): *Heat finally arrived in September and gave the fruit the final push needed for beautiful maturity.*

Harvest Period: *Dry, with cool nights and warm days. Excellent conditions for picking.*

2018 Production:

Bottles: 6160

Vintage Characteristics: The 2018 campaign was one of constant difficulty, even though the overall weather patterns were mild. Weekly rains slowly replenished the water reserves but the high humidity and cooler conditions resulted in grave peronospera problems; constant vigilance was required to keep it controlled. The wines show character of cooler vintages, with a steady and structured acidity around ripe but not jammy fruit. It will be a vintage for medium-term drinking.

Plant Health: ★★★★★

Harvest: 5 September

Winery Operations:

- Low-pressure, very gentle whole berry pneumatic pressing before fermentation.
- Use of Vertical Autoclave tanks; slow fermentation under light pressure.
- Fermentation controlled at 16°-18°C for 45 days.
- The wine is aged sùr lie for 9 months in the steel autoclave with daily batonnage.
- Partial Malolactic Fermentation
- Bottling date: 18 April 2019
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- Alcohol vol% 13.61
- Total Acid g/l 5.77
- pH 3.34
- Sugars (in reduction) g/l 0.5
- Total Dry Extract g/l 20.0
- Total Extract g/l 20.5
- Total Sulfur mg/l 88

Cavallotto Family Tasting Note:

The cool but humid conditions of 2018 brought out more of the "pinot" character of this white wine from red grapes. There are deep aromas of apple, raspberry and yellow cherries, with honey notes. In the mouth, the excellent acidity keeps the wine lively and fresh, the finish is long with notes of white fruits and a distinct stony note. This is an excellent vintage for cellaring as it will continue to evolve positively in the bottle up to about 10 years old. (September 2019)

Drinking Window: 2019-2029

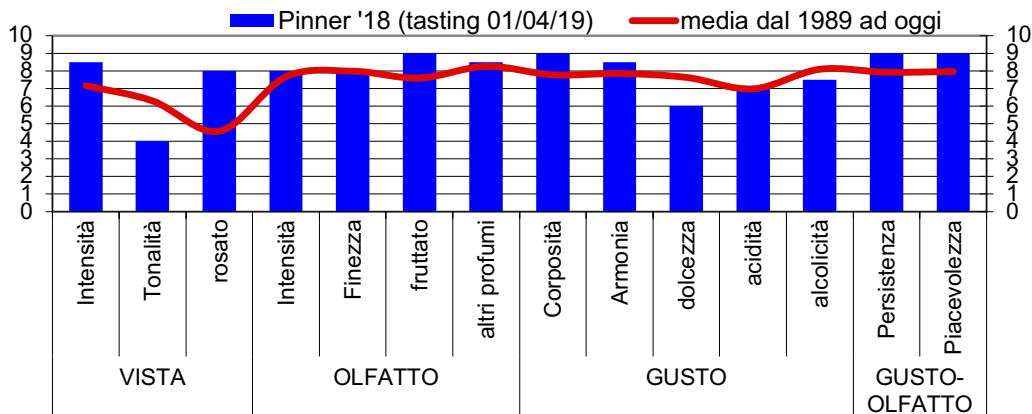
Notes on Matching with Food:

Excellent as an aperitif, with light or medium rich plates in general. Also good with white meat, raw meats (like tartare or carpaccio) and fatty cuts such as salt pork. Excellent with seafood in general and shellfish grilled or raw. Also pairs well with fresh cheeses.





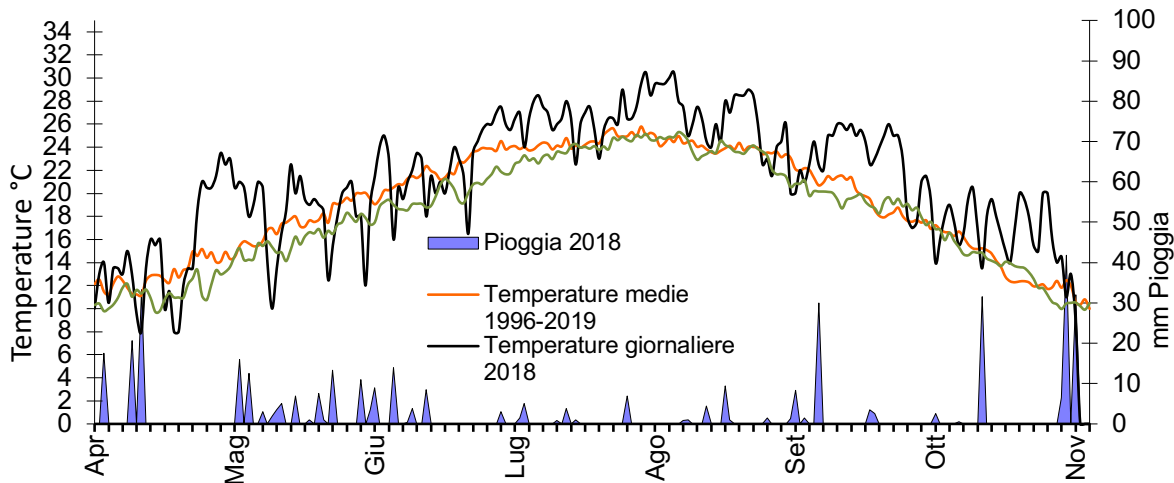
Organoleptic Characteristics of "PINNER" 2018



Key/Legend: **Red Line:** Average value since 1989. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (lower values are of a tonality more intensely yellow-orange; higher values are of a tonality more brilliantly yellow-green). **Rosato:** Rosiness; quantity of reflected pink/rose. **Olfatto:** Olfactory Sensations. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; olfactory elegance and equilibrium. **Fruttato:** Fruitiness; quantity of sensations of pineapple, banana, lemon, grapefruit, orange and mandarin, apple, melon, pear, apricot and peach, raspberry. **Altri Profumi:** Other Aromas; quantity of hawthorn, linden, acacia, honey, hay, yeast and butter. **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"). **Alcolicità:** Alcohol; quantity, sensation and integration of alcohol, sensations of heat and/or burning. **Persistenza:** Persistence; quantity and length of the aftertaste. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

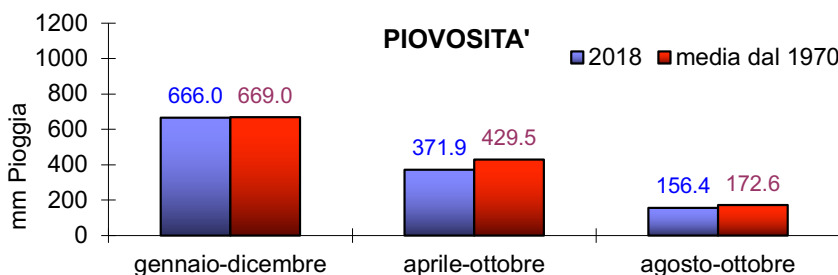
Climate Vintage 2018

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970.



Total Rainfall Vintage 2018

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).



*Since 1970, meteorological data collected by Gildo Cavalotto in the San Giuseppe parcel in the centre of Bricco Boschis vineyard.