

# CAVALLOTTO®

## VINO BIANCO OTTENUTO DA UVA NERA 2019 “Pinner®”



**VILLAGE:** Castiglione Falletto

**VINTAGE 2019:** ★ ★ ★ ★ ☆

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): *Dry with snow in February.*

Vegetative Cycle: (Mar-July): *Wet in March and April, dry and warm with some heat spikes in June and July.*

Flowering: (25 May-10 June): *Clear and dry with optima conditions.*

Productive Cycle: (Aug-Sept): *Humid with occasional thunderstorms, but slower ripening than in previous years.*

Harvest Period: *Perfect conditions for our grapes, cool nights and warm days. The slow pace of ripening gave perfect fruit for long-lived, classically styled wines.*

### Vintage Characteristics

The 2019 vintage reminds up of other underrated vintages like 1988, 1998 and 2005 – all overshadowed by their neighbors before rising to be considered near the top ranks. The vintage began slowly, with a cool spring allowing us a more reasonable pace on vineyard work as the pruning and tying were finished. A heat spike of 10 days immediately after the flowering set the fruit well, and the summer continued at a languid pace, not showing the accelerated development of the past few vintages. On September 5 a violent “water bomb” hit the region, dumping excess rain and some hail but not in Castiglione Falletto. Temperatures plummeted 10 degrees in less than an hour.

Plant Health: ★ ★ ★ ★ ☆

Harvest: September 13th, 2019

### 2019 Production:

6.256 bottles

### 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 6 months in the steel autoclave with daily batonnage.
- Partial Malolactic Fermentation.
- Bottling date: February 26th, 2020

### Analytical Parameters:

• Total Acid	g/l	6.90
• pH		3.34
• Alcohol	vol%	12.77
• Sugars (in reduction)	g/l	1.4
• Total Dry Extract	g/l	22.9
• Total Extract	g/l	23.3
• Total Sulfur	mg/l	79

### Cavallotto Family Tasting Note:

*The nose of this pale-straw colored wine shows peach, apricot and white raspberry notes, with a mineral and precise character. The faceted palate brings out peach, melon and citrus flavors, with a distinct pineapple note in the background. The finish is complex and long, mineral and clean, bracingly fresh.*

### Drinking Window: 2022-2029

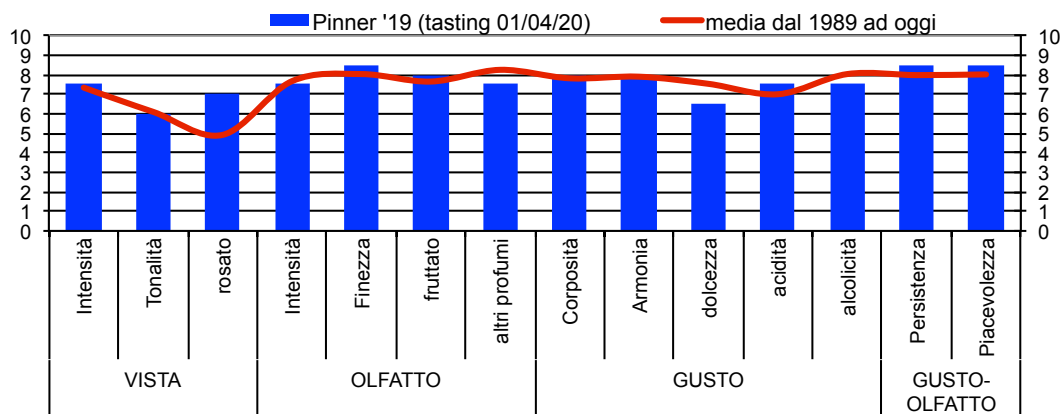
### Notes on Matching with Food:

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.





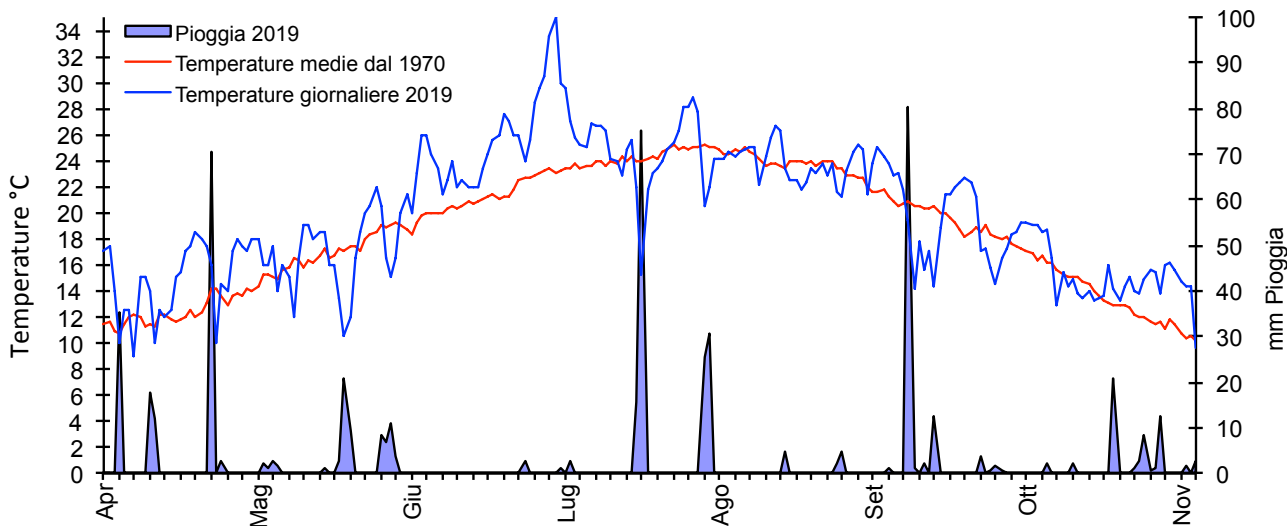
## Organoleptic Characteristics of LANGHE “PINNER” 2019 (red grapes vinified white)



**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:**

### Climate Vintage 2019

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 2019

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).

