

CAVALLOTTO®

BARBERA D'ALBA SUPERIORE

2015 "Vigna del Cuculo"



COMMUNE: Castiglione Falletto
(Barbera 100%)

Vineyard Parcel(s): The "Vigna del Cuculo" parcel inside Bricco Boschis.
Vineyard Size: 1.87 ha
Vineyard Character: hillside inside a protected bowl
Slope Direction: Southwest - West
Average Yield: 49 hl/ha

2015 Production:
Bottles: 15680

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 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.

Barbera Plant Health: ★★★★★

Harvest Dates: finished by 15 September

Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of 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: 12-18 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 24 months in Slavonian Oak botti of 20-30-50 hl.
- Bottled 13 July 2017
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.5
- Total Acid g/l 6.75
- pH 3.32
- Sugars (in reduction) g/l 0.4
- Total Dry Extract g/l 29.6
- Total Extract g/l 30.0
- Total Sulfur mg/l 60

Cavalotto Family Tasting Note:

The glorious and warm 2015 vintage has resulted in a heady, ripe Barbera of uncommon generosity and forwardness. Barbera loves heat, and the 7 weeks of extremely hot weather allowed the grapes to mature beautifully, for a ripe, open-knit wine of great complexity. Red stone fruit and berries leap from the glass, with excellent floral notes typical of the Cuculo parcel. The 2 years our Barbera spends in cask gives it complexity and grace in the palate; the flavors are dominated by ripe black and red fruits, but the balance is seamless and harmonious. (March 2017)

Drinking Window: 2018-2028

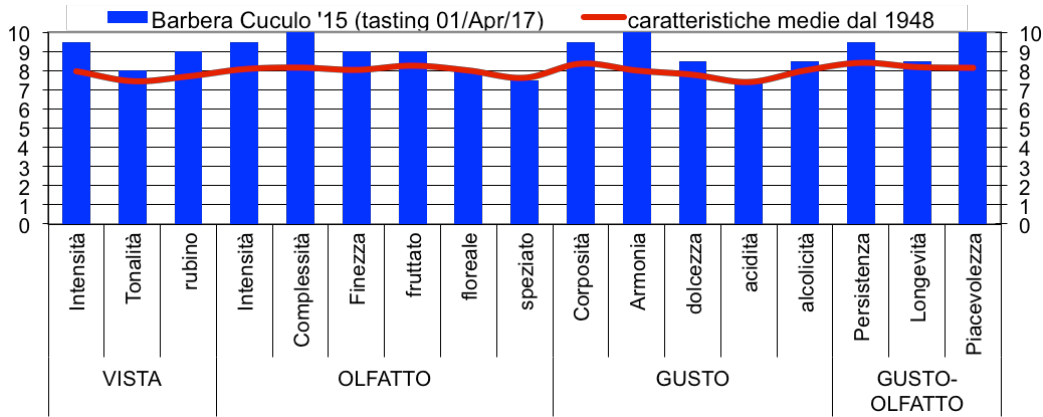
Notes on Matching with Food:

This wine finds its best matches at the table, with first courses of prosciutto, salami, lardo, beef carpaccio "Albese" style and vitello tonnato. Also excellent with pasta and pizza, or with second courses of red meat in general, but also grilled fish or robust white meats, or with aged cheeses.





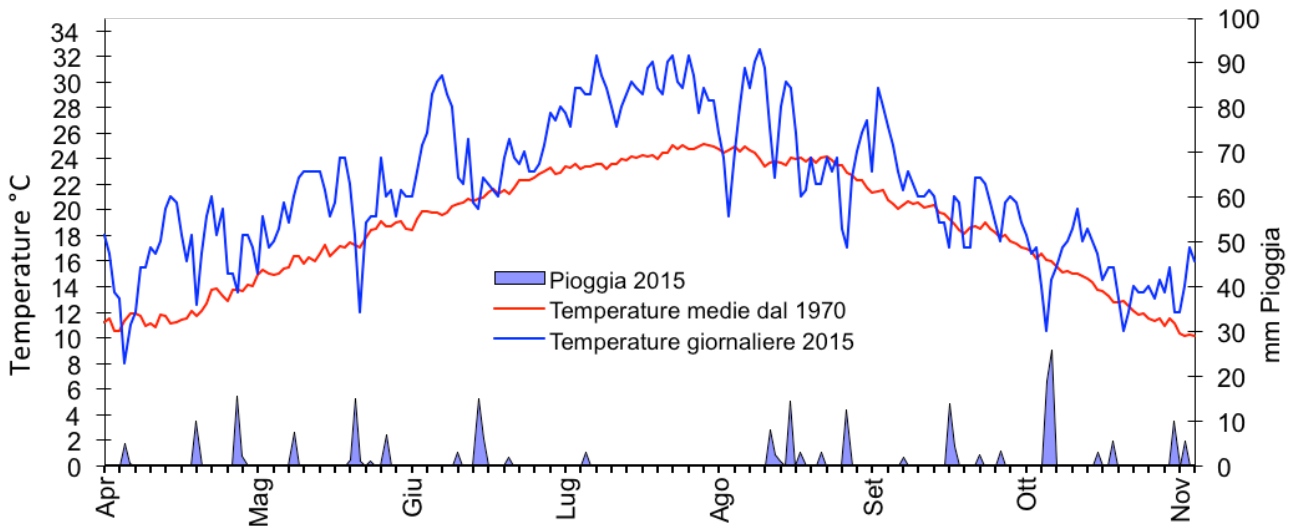
Organoleptic Characteristics of BARBERA d'ALBA "VIGNA DEL CUCULO" 2015



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). **Viola:** Violet-ness; quantity of violet. **Rubino:** Ruby Red-ness; quantity of ruby red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; elegance and generosity. **Fruttato:** Fruitness; 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"). **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.

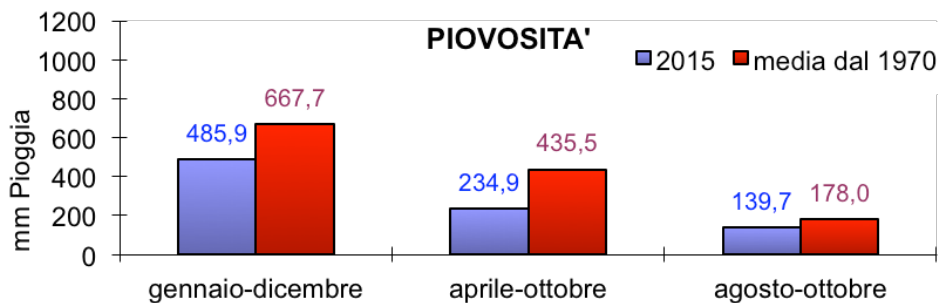
Climate Vintage 2015

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



Total Rainfall Vintage 2015

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 Cavalotto in the San Giuseppe parcel in the centre of Bricco Boschis vineyard.