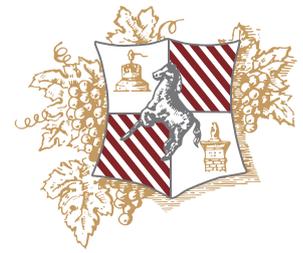


# CAVALLOTTO®

## DOLCETTO D'ALBA

### 2016 "Vigna Scot"



COMMUNE: Castiglione Falletto  
(Dolcetto 100%)

Vineyard Parcel(s): Vigna Scot  
parcel between Bricco Boschis  
and Vignolo

Vineyard Size: 2.96 ha

Vineyard Character: hillside,  
ridge top

Slope Direction: East, Northeast

Average Yield: 33 hl/ha

#### 2016 Production:

Bottles: 13332

VINTAGE 2016: ★★★★★

#### Vintage Conditions

Winter: (Dec, Jan, Feb): *Dry, moderate. Snow and cold arrived at the end of February.*

Vegetative Cycle: (Mar-July): *Early bud break, but followed by cooler conditions that slowed the vine development. Hail struck on July 28th and reduced the crop by 40%.*

Flowering: (25 May-10 June): *Cooler than normal but dry. Excellent conditions.*

Productive Cycle: (Aug-Oct): *Warm but never overly hot, with numerous brief rainstorms. Slow, even development of the grapes with a long "hang time."*

Harvest Period: *Each plot was calmly harvested at optimal ripeness, later than normal.*

**Vintage Characteristics:** The potential for greatness in the 2016 wines made from Nebbiolo is undeniable. Sometimes consecutive vintages are indelibly linked; perhaps in 20 years Barolisti will be arguing the merits of 2015 and 2016 in the same way we discussed 1970-1971, 1985-1986, 1989-1990 and even 2000-2001. The 2016 wines show at their core a steely, precise reserve; at this early point in their development they are closed and impenetrable. The vintage, notwithstanding the hard hail and numerous rains, also gave us happy results for the other grapes as the near-perfect conditions did not encourage the spread of grape diseases and we were able to use organic farming processes to maximum effect. It is a vintage where all the wines show great site-specific transparency.

Plant Health: ★★★★★

Harvest Date: 22-23 September

#### Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Horizontal and Vertical 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: 3-4 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 6 months in Slavonian Oak botti of 20-30-50-80-100 hl, then in cement tanks for 6 months.
- Bottled May 31, 2017
- After bottling, the wine is released in September of the same year.

#### Analytical Parameters:

• Alcohol	vol%	12.71
• Total Acid	g/l	5.52
• pH		3.50
• Sugars (in reduction)	g/l	0.6
• Total Dry Extract	g/l	27.0
• Total Extract	g/l	27.1
• Total Sulfur	mg/l	57

#### Cavalotto Family Tasting Note:

*(Cask Sample) The 2016 Dolcetto d'Alba is the result of a cooler and classic-style vintage, showing bright red fruits, minerality and floral notes in the nose. The mouthfeel is medium-bodied and shows good acid balance with ripe, structured tannin. This is a complex example of Dolcetto, rich and satisfying. (March 2017)*

#### Drinking Window: 2017-2021

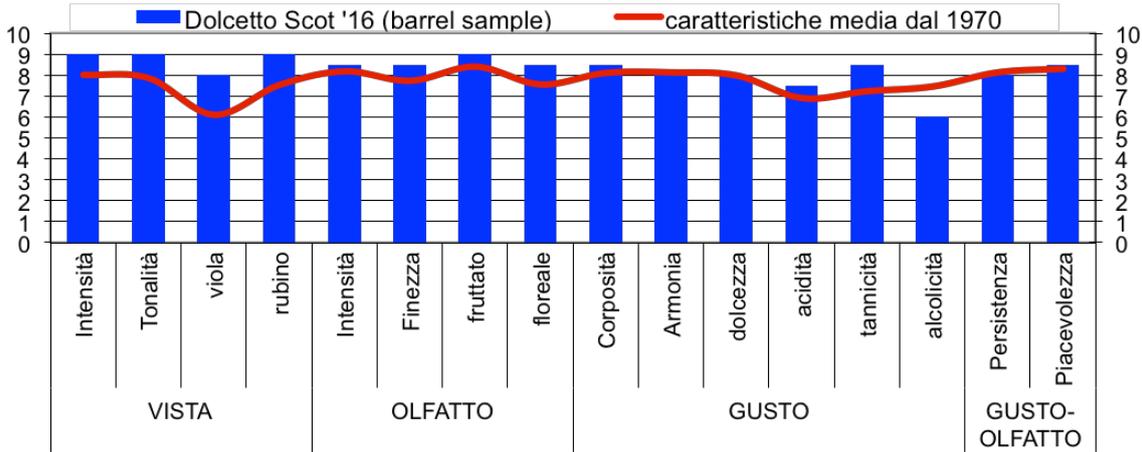
#### Notes on Matching with Food:

This wine finds its best matches at the table, with first courses of prosciutto, salami, Alba beef tartare and vitello tonnato. The wine is excellent with pizza and pasta, with second courses of red meat in general, but also with aged cheeses.





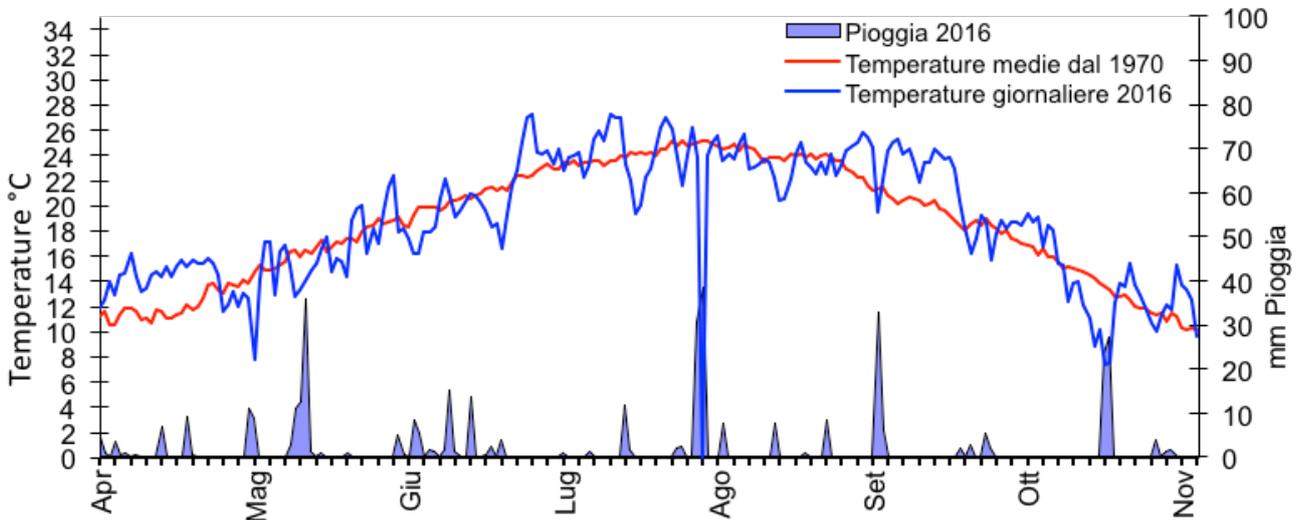
### Organoleptic Characteristics of DOLCETTO d'ALBA "VIGNA SCOT" 2016



**Key/Legend: Red Line:** Average value since 1970. **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:** Fruitiness; quantity of plum, cherry, preserved cherries, raspberry, cocoa. **Floreale:** Florality; quantity of rose, violet, tobacco, mint and hay. **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. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

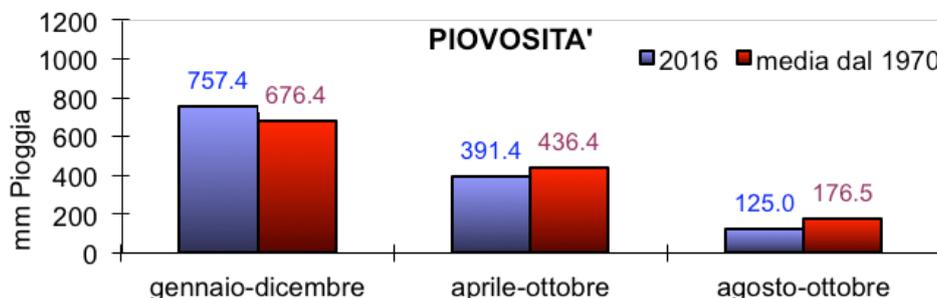
### Climate Vintage 2016

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 2016

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 Bracco Boschis vineyard.