

# CAVALLOTTO®

## LANGHE FREISA

### 2015 “Bricco Boschis”



COMMUNE: Castiglione Falletto  
(Freisa 100%)

Vineyard Parcel(s): Inside the Bricco Boschis cru.  
Vineyard Size: 0.46 ha  
Vineyard Character: hillside  
Slope Direction: West  
Average Yield: 42 hl/ha

**2015 Production:**  
Bottles: 3920

**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 palate of 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.

Freisa Plant Health: ★★★★★

Harvest Date: 22 September

#### Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of 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: 3-5 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 12-15 months in Slavonian Oak botti of 20-30hl.
- Bottled July 12, 2017
- After bottling, the wine is aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- Alcohol vol% 14.40
- Total Acid g/l 6.37
- pH 3.31
- Sugars (in reduction) g/l 0.6
- Total Dry Extract g/l 29.3
- Total Extract g/l 29.9
- Total Sulfur mg/l 80

#### Cavalotto Family Tasting Note:

*2015 was a superb vintage for warmth-loving grape varieties, and Freisa performed spectacularly in the dry, hot midsummer. The well-drained soils of the Bricco Boschis where the Freisa is planted helped alleviate disease dangers as soil humidity was generally high in 2015. At the same time, the deeper subsoils of the Bricco Boschis, reached by the deepest roots of the plants, have sufficient water retention capacity to protect the vines from hydric stress in overly hot vintages such as 2015. The Freisa shows ripe red fruits on the nose and palate, combined with mature tannins that give structure and foundation. The medium-bodied finish shows dry, soft tannins and good freshness. (January 2018)*

**Drinking Window:** 2018-2025

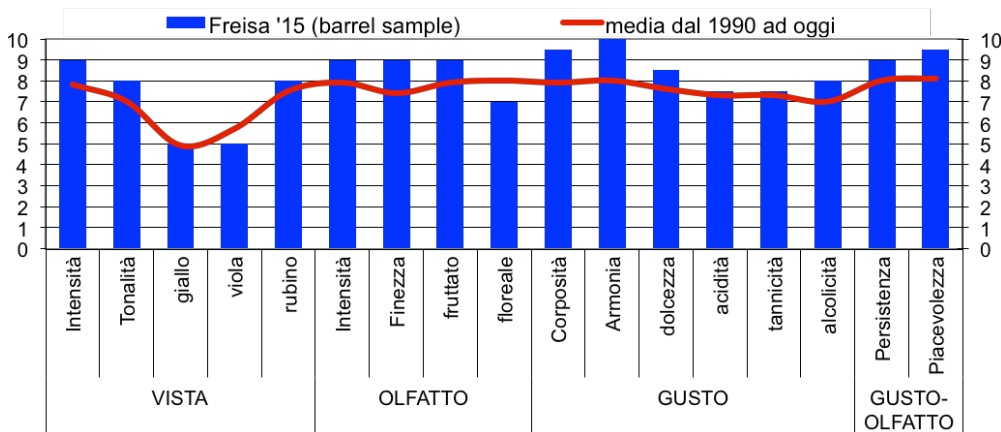
#### Notes on Matching with Food:

This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto, salami and lardo; also Alba beef tartare and vitello tonnato. The wine is also good with pasta and pizza, simple red meat dishes in general, or with seasoned cheeses.





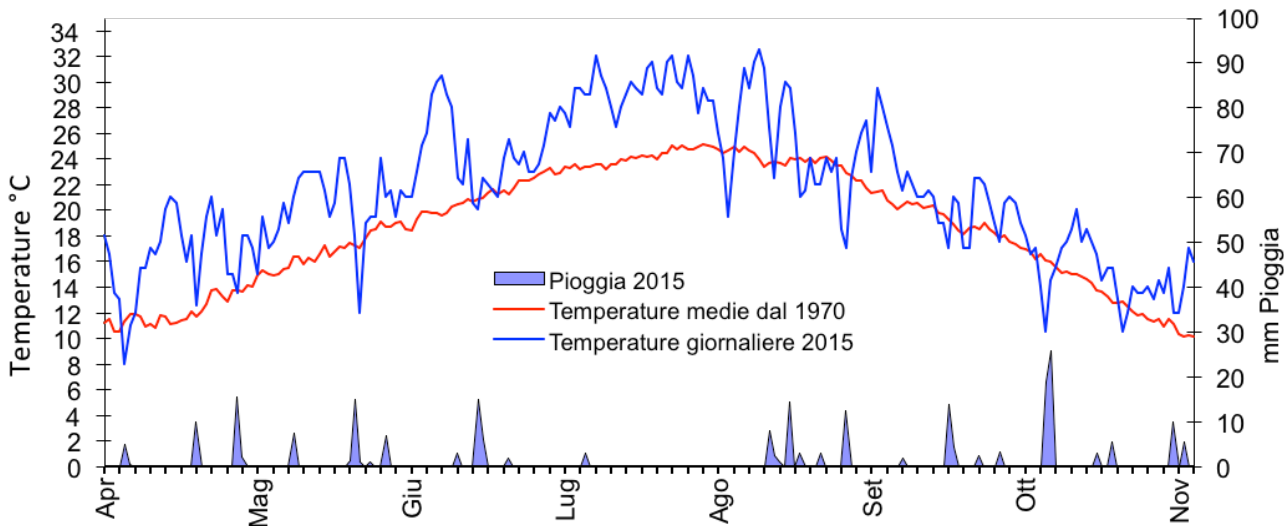
### Organoleptic Characteristics of LANGHE FREISA 2015



**Key/Legend: Red Line:** Average value since 1990. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (higher values are more red, lower values are more yellow). **Giallo:** Yellow-ness; quantity & intensity of reflected 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.

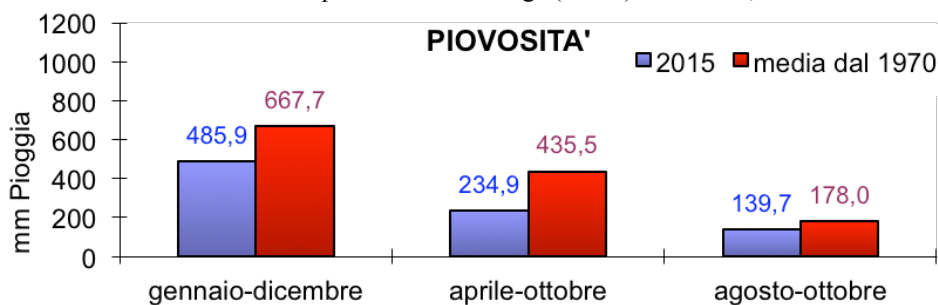
### Climate Vintage 2015

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