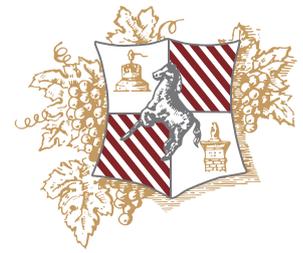


CAVALLOTTO®

LANGHE FREISA

2016 “Bricco Boschis”



COMMUNE: Castiglione Falletto VINTAGE 2016: ★★★★★
(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

2016 Production:
Bottles: 3264

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. 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: 7 October

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 15 November 2017
- After bottling, the wine is aged in our cellars for a minimum of 6 months before release.

Analytical Parameters:

- Alcohol vol% 14.13
- Total Acid g/l 6.42
- pH 3.31
- Sugars (in reduction) g/l 2.2
- Total Dry Extract g/l 28.3
- Total Extract g/l 30.0
- Total Sulfur mg/l 90

Cavalotto Family Tasting Note:

Freisa, as a cousin of Nebbiolo, achieves its best expression in cooler vintages like 2016. After its slumber in large botti for one year, this wine emerges from the glass with blackberry and raspberry fruit, a graphite minerality, and precise, focused acidity that adds both weight and balance to the final wine. Tannins are straightforward but velvety ripe. It will pair well with a wide variety of meals, especially braised meats with polenta (for winter) or different types of salumi (for summer). (January 2018)

Drinking Window: 2019-2029

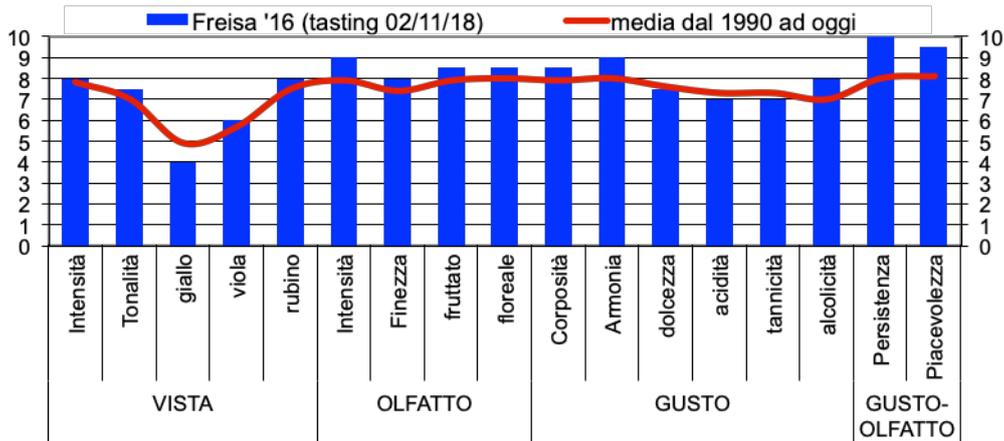
Notes on Matching with Food:

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.





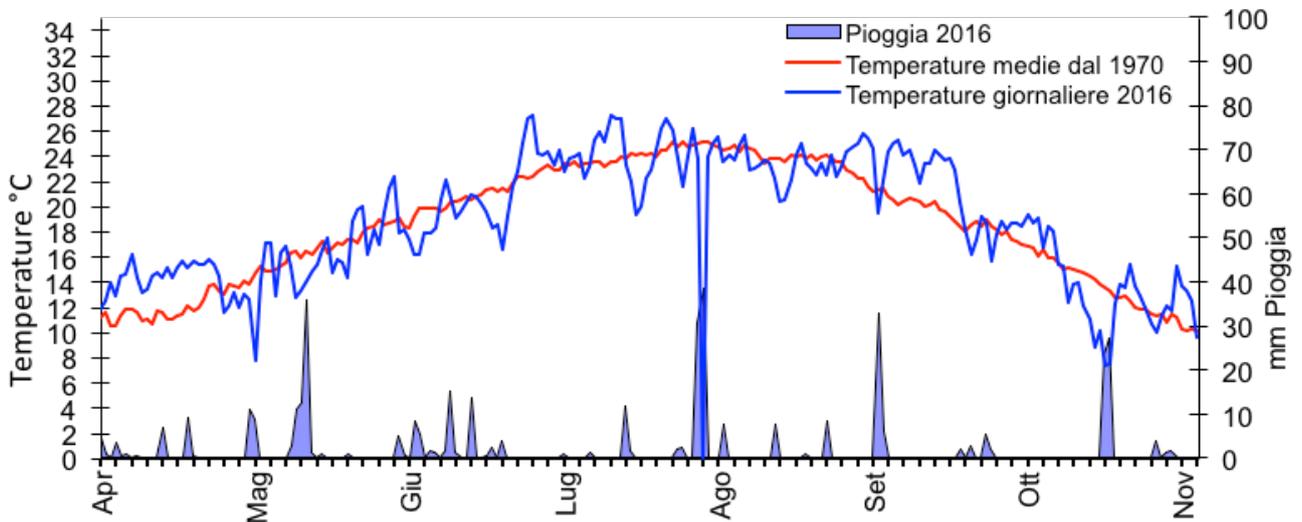
Organoleptic Characteristics of LANGHE FREISA 2016



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.

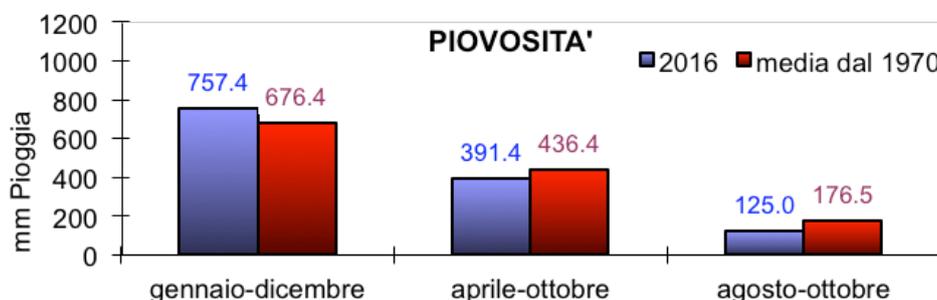
Climate Vintage 2016

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