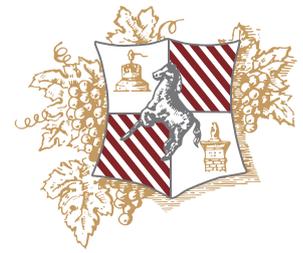


# CAVALLOTTO®

## LANGHE NEBBIOLO

### 2016



COMMUNE: **Castiglione Falletto**  
(Nebbiolo 100%)

Vineyard Parcel(s): Various inside Bricco Boschis, Codana and Pernanno; grown in 100% Nebbiolo da Barolo parcels.  
Vineyard Size: various, depends on vintage. Declassified fruit for Barolo.

Vineyard Character: hillside, ridge top, bowls, slopes.  
Slope Direction: South-East, South, South-West, West  
Average Yield: 38 hl/ha

**2016 Production:**  
Bottles: 9900

**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: 10-19 October

#### Winery Operations:

- Full destemming; fermentation with indigenous yeasts only.
- Use of Vertical and 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: 18-30 days.
- Malolactic Fermentation in cement tanks during spring following the harvest.
- Cask ageing for 15-18 months in Slavonian Oak botti of 20-30-50-80-100 hl.
- Bottled 31 May 2018
- After bottling, the wine was aged in our cellars for a minimum of 6 months before release.

#### Analytical Parameters:

- Alcohol vol% 14.8
- Total Acid g/l 5.85
- pH 3.4
- Sugars (in reduction) g/l 0.1
- Total Dry Extract g/l 29.2
- Total Extract g/l 29.7
- Total Sulfur mg/l 66

#### Cavallotto Family Tasting Note:

*The cool 2016 growing season was nearly perfect for Nebbiolo; our Nebbiolo Langhe is a good indication of the quality of this vintage. Classic aromas and flavors of black cherry and roses dominate the nose and palate, with a mid-weight structure, tannic but with a long, supple finish. This wine is made for earlier consumption and does not require extended ageing, even though it comes from fruit grown entirely inside the Barolo zone. (Cask Sample, October 2017)*

#### Drinking Window: 2019-2029

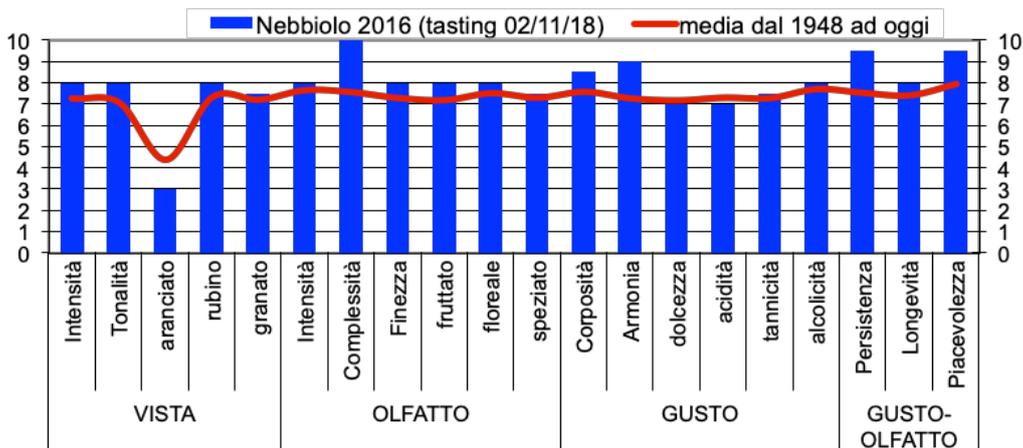
#### Notes on Matching with Food:

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





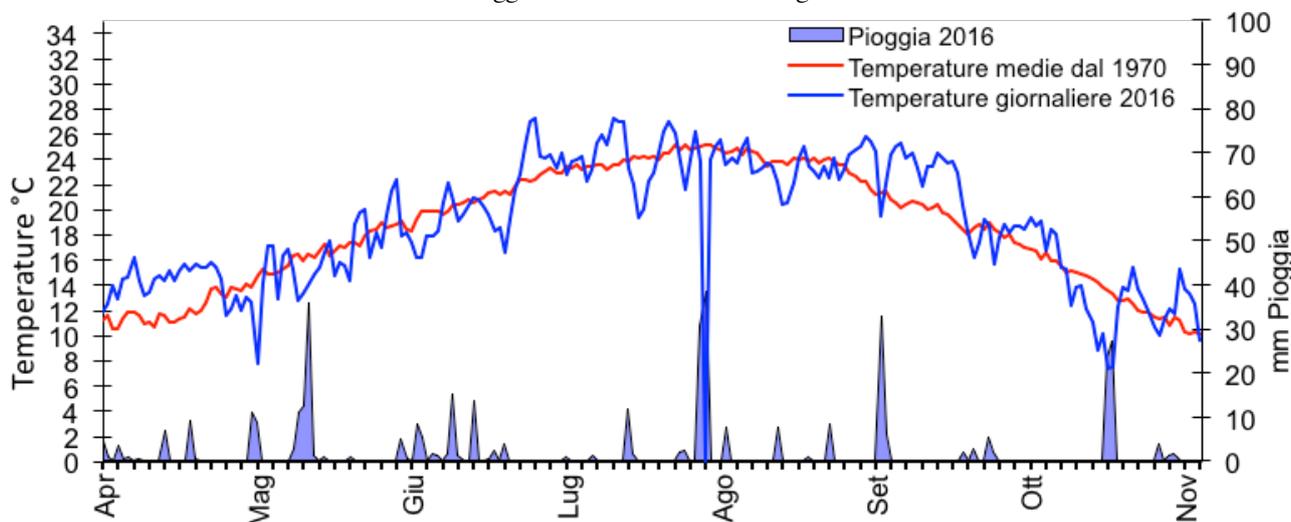
### Organoleptic Characteristics of LANGHE NEBBIOLO 2016



**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). **Aranciato:** Yellow-ness; quantity of reflected yellow. **Rubino:** Ruby Red-ness; quantity of ruby red. **Granato:** Garnet-ness; quantity of garnet red. **Olfatto:** Olfactory. **Intensità:** Olfactory Intensity; quantity of aromas. **Complessità:** Complexity; quantity of individually identifiable 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. **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”). **Tannicità:** Tannicity; quantity of astringent sensations. **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.

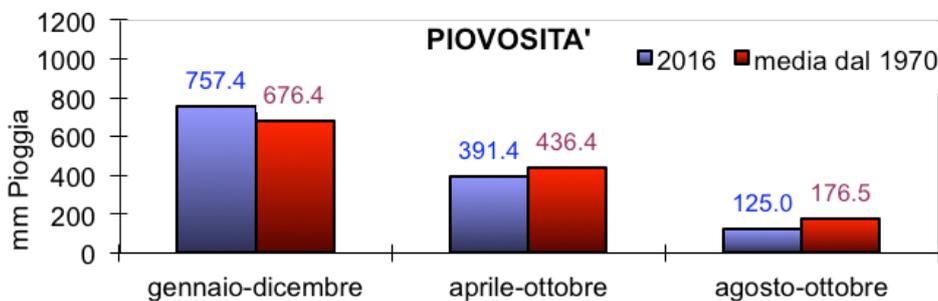
### Climate Vintage 2016

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) since 1970. Poggia = 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.