

CAVALLOTTO®

VINO BIANCO OTTENUTA DA UVA NERA

2016 “Pinner®”



COMMUNE: Castiglione Falletto

VINTAGE 2016: ★ ★ ★ ★ ★

Vineyard Parcel(s): Slopes

around the Cavallotto Family
farmhouse

Vineyard Size: 0.93 ha

Vineyard Character: steep hillside

Slope Direction: East, North-East

Average Yield: 45 hl/ha

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.

2016 Production:

Bottles: 5972

Plant Health: ★★★★★

Harvest Date: 7 September

Winery Operations:

- Low-pressure, very gentle whole berry pneumatic pressing before fermentation.
- Use of Vertical Autoclave tanks; slow fermentation under light pressure.
- Fermentation controlled at 16°-18°C for 45 days.
- The wine is aged sùr lie for 9 months in the steel autoclave with daily batonnage.
- Partial Malolactic Fermentation
- Bottling date: May 29, 2017
- After bottling, the wine was aged in our cellars for 6 months before release.

Analytical Parameters:

- Alcohol vol% 13.52
- Total Acid g/l 6.36
- pH 3.35
- Sugars (in reduction) g/l 0.7
- Total Dry Extract g/l 20.6
- Total Extract g/l 21.0
- Total Sulfur mg/l 89

Cavallotto Family Tasting Note:

The 2016 Pinner shows the vibrancy of the coolest growing season and latest harvest, which allowed the grapes to reach a spectacular maturity over a long, slow growing season. Though not yet in bottle, the wine shows beautiful apple-pear-floral perfumes, beautiful and sensual, followed by a fruity, mineral precision in the mouth. This vintage should develop positively in the bottle for another 2-3 years. (Tank Sample, March 2017)

Drinking Window: 2018-2025

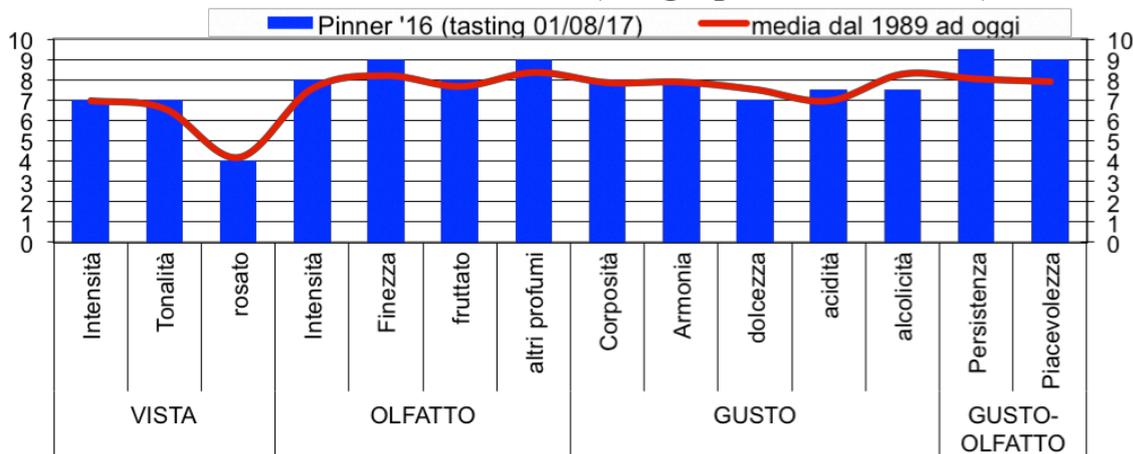
Notes on Matching with Food:

Excellent as an aperitif, with light or medium rich plates in general. Also good with white meat, raw meats (like tartare or carpaccio) and fatty cuts such as salt pork. Excellent with seafood in general and shellfish grilled or raw. Also pairs well with fresh cheeses.





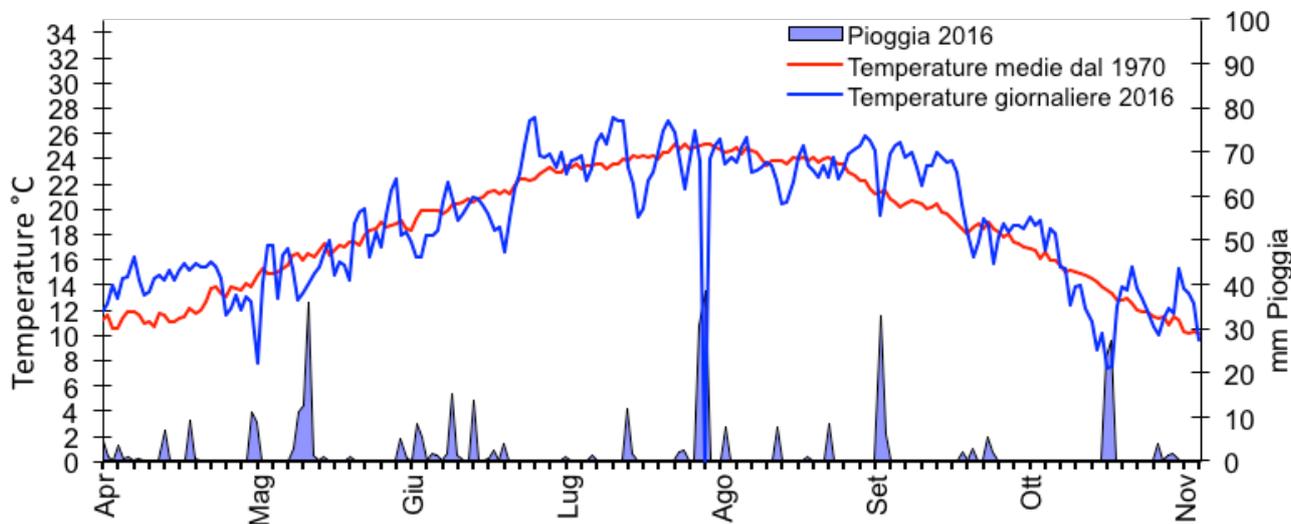
Organoleptic Characteristics of LANGHE “PINNER” 2016 (red grapes vinified white)



Key/Legend: Red Line: Average value since 1989. **Vista:** Sight. **Intensità:** Intensity; quantity of color. **Tonalità:** Tonality; quality of color (lower values are of a tonality more intensely yellow-orange; higher values are of a tonality more brilliantly yellow-green). **Rosato:** Rosiness; quantity of reflected pink/rose. **Olfatto:** Olfactory Sensations. **Intensità:** Olfactory Intensity; quantity of aromas. **Finezza:** Fineness; olfactory elegance and equilibrium. **Fruttato:** Fruitiness; quantity of sensations of pineapple, banana, lemon, grapefruit, orange and mandarin, apple, melon, pear, apricot and peach, raspberry. **Altri Profumi:** Other Aromas; quantity of hawthorn, linden, acacia, honey, hay, yeast and butter. **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, sensations of heat and/or burning. **Persistenza:** Persistence; quantity and length of the aftertaste. **Piacevolezza:** Pleasureability; final and overall impression of the wine.

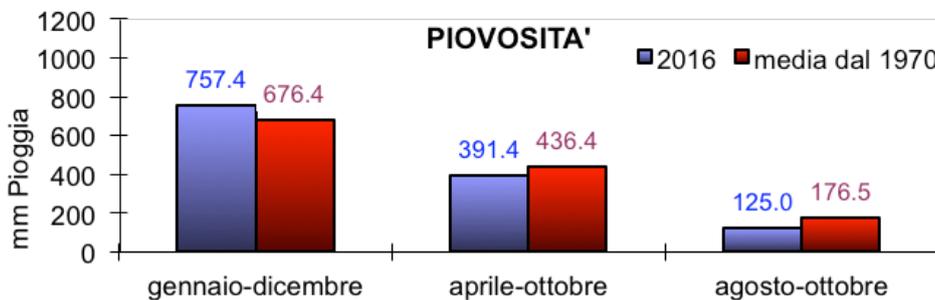
Climate Vintage 2016

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 Bricco Boschis vineyard.