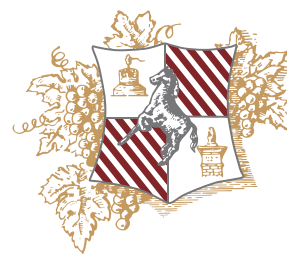


CAVALLOTTO®

LANGHE NEBBIOLO

2018



COMUNE: Castiglione Falletto

VINTAGE 2018: ★ ★ ★ ★ ☆

(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

2018 Production:

Bottles (750ml): 26.664

Vintage Conditions

Winter (Dec, Jan, Feb): Wet, with good rains and some snow in February and March.

Vegetative Cycle (Mar-July): Weekly rains helped replenish the water tables.

Flowering (25 May-10 June): Sunny but cool, dry, occasional showers. Humid conditions led to danger of disease.

Productive Cycle (Aug-Oct): Heat finally arrived in September and gave the fruit the final push needed for beautiful maturity.

Harvest Period: Dry, with cool nights and warm days. Excellent conditions for picking.

Vintage Characteristics

The 2018 campaign was one of constant difficulty, even though the overall weather patterns were mild. Weekly rains slowly replenished the water reserves but the high humidity and cooler conditions resulted in lots of downy mildew problems; constant vigilance was required to keep it controlled. The wines show character of cooler vintages, with a steady and structured acidity around ripe but not jammy fruit. It will be a vintage for medium-term drinking.

Plant Health: ★ ★ ★ ★ ☆

Harvest: October 4th-10th

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 on July 17th, 2020

Analytical Parameters:

• Alcohol	vol%	14.90
• Total Acid	g/l	6.21
• pH		3.40
• Sugars (in reduction)	g/l	0.49
• Total Dry Extract	g/l	30.0
• Total Extract	g/l	30.5
• Total Sulfur	mg/l	60

Cavallotto Family Tasting Note:

Langhe Nebbiolo 2018 perfectly shows the balanced character of this vintage: the nose is quite rich in fruit and that is the result of a mid-summer heat wave; from the dry and hot weather of September and October rather come the rose scent, the concentration in tannins and the elegant structure. The overnight temperature range has then contributed to the slow and complex maturation of the fruit. The aftertaste is mainly cherry and raspberry with some notes of undergrowth and roses. Great acidity and structure. (January 2021)

Drinking Window: 2024-2034

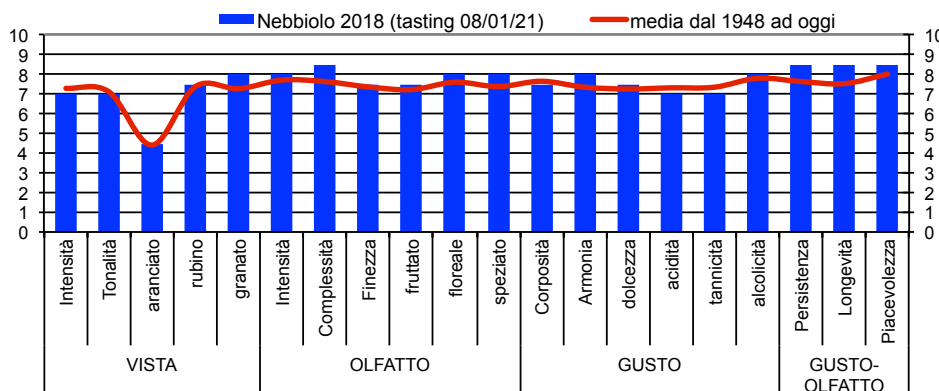
Notes on Matching with Food:

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.



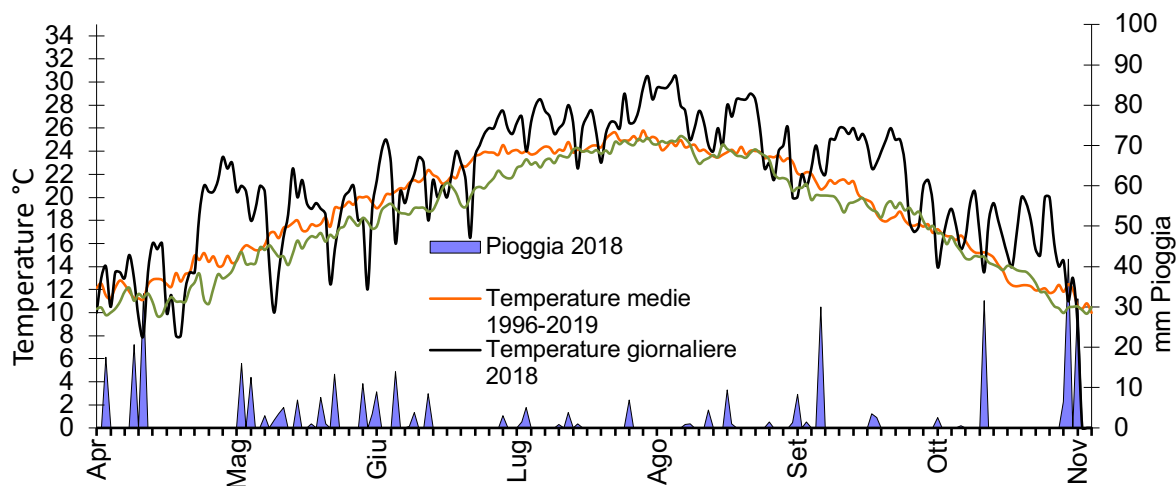
Organoleptic Characteristics of LANGHE NEBBIOLO 2018



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.

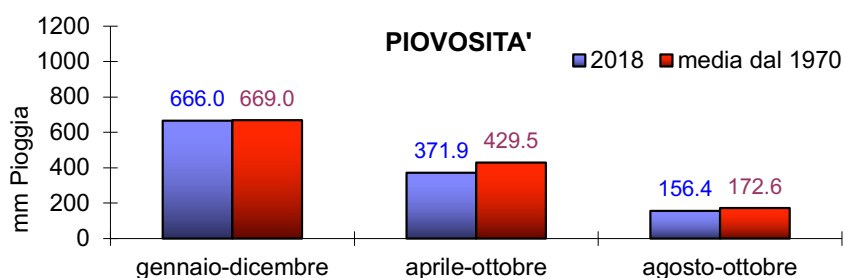
Climate Vintage 2018

Rainfall and daily temperature (temperature giornaliera) in comparison to the average temperature (temperature media) from 1970 to 2018.



Total Rainfall Vintage 2018

Total Rainfall during the whole year (left column); during the Vegetative Cycle (centre); and during the Productive Cycle (right). Each value is in comparison to the average (media) from 1970 to 2018, in mm.



*Since 1970, meteorological data collected by Gildo Cavalotto in the San Giuseppe parcel in the centre of Bricco Boschis vineyard.