
CAVALLOTTO BARBERA D'ALBA 'VIGNA DEL CUCULO'



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- Region:** Piedmont, Italy
 - Appellation:** Barbera D'Alba DOC
 - Vineyard Site, Village:** Vigna del Cuculo, Castiglione Falletto
 - Grapes:** 100% Barbera
 - Farming:** Certified organic
 - Age of vines:** Planted in 1962
 - Altitude, Aspect, & Soil Type:** 320 M, W-SW Facing, calcareous clay with sandy deposits
 - Typical Harvest Time:** Mid to late September
 - Maceration & Fermentation:** 15 days maceration, controlled low temperature fermentation in cement with indigenous yeasts
 - Aging:** 24 months in 20, 30 and 50 hL botti, 6 months in bottle
 - Finishing:** No fining or filtering
 - Production:** 11,400 bottles annually
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Notes from Oliver:

The Cavallotto family were one of the first small bottlers in the Barolo zone, starting in 1948. Their wines were made by traditional methods 50 years ago, and they are still today. Alfio, his brother Giuseppe, and their sister Laura are maintaining the quality set by their grandfather, father, and uncle, and also maintaining the long-standing practice of natural farming, in which they were a pioneer in their appellation.

The Vigne del Cuculo is a beautiful middling garnet color, showing expressive black and red berry flavors in aroma and flavor, bright acidity and great length. One of the classiest examples of the variety I have drunk. Fresh acidity makes this a great food wine, I would drink this from everything from salmon to lamb chops. Drinks beautifully on release, but would also be delicious with 5-10 years of age.