
CAVALLOTTO BAROLO 'BRICCO BOSCHIS'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Bricco Boschis, Castiglione Falletto

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1971

Altitude, Aspect, & Soil Type: 350 M, S Facing, calcareous clay with sandy deposits

Typical Harvest Time: Early October

Maceration & Fermentation: 35 days maceration, controlled low temperature fermentation in cement with indigenous yeasts

Aging: 42 months in 20-100 hL Slavonian botti, 12 months in bottle

Finishing: No fining or filtering

Production: 28,000 bottles annually

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.

Cavallotto's Bricco Boschis is classic Castiglione Falletto Barolo, with notes of strawberry and red-currant supported by dark-chocolate tannins. Firm and drinkable when young, but will age for as long as you can resist opening it. Enjoy with braised meats and hearty grilled fare.