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## CAVALLOTTO LANGHE CHARDONNAY

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**Region:** Piedmont, Italy

**Appellation:** Langhe DOC Chardonnay

**Grapes:** 100% Chardonnay

**Farming:** Certified organic

**Age of vines:** Planted in 1972

**Altitude, Aspect, & Soil Type:** 275 M, E-NE Facing, calcareous clay with sandy deposits

**Typical Harvest Time:** Early September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with indigenous yeasts, partial malolactic

**Aging:** 9 months in stainless steel, on the lees, 6 months in bottle

**Finishing:** No fining or filtering

**Production:** 6,300 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.

Situated between the Bricco Boschis and Vignolo crus, this Chardonnay is well-structured with excellent minerality and aromas of tropical fruits and, after some ageing, floral elements. Excellent as an aperitif, with raw meats (like tartare or carpaccio), fatty cuts such as salt pork and all seafood.