
CAVALLOTTO DOLCETTO 'VIGNA SCOT'



Region: Piedmont, Italy

Appellation: Dolcetto D'Alba DOCG

Vineyard Site, Village: Vigna Scot, Castiglione Falletto

Grapes: 100% Dolcetto

Farming: Certified organic

Age of vines: Planted in 1979

Altitude, Aspect, & Soil Type: 315 M, E-NE Facing, calcareous clay with sandy deposits

Typical Harvest Time: Late September

Maceration & Fermentation: 4 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 6 months in 20-100 hL Slavonian botti, 6 months in cement

Finishing: No fining or filtering

Production: 13,500 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.

'Vigna Scot' is on the hillside between Bricco Boschis and Vignolo. Deep purple-red in color, smells and tastes like black plums, tea-leaves, almonds, and violets, and is deep and beefy in structure. I drink it with more flavorful pastas and red meats. I drink Dolcetto within a year or two of release,