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## CAVALLOTTO LANGHE NEBBIOLO

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**Region:** Piedmont, Italy

**Appellation:** Langhe DOC Nebbiolo

**Grapes:** 100% Nebbiolo

**Farming:** Certified organic

**Age of vines:** Planted in 1961-1971

**Altitude, Aspect, & Soil Type:** 325 M, Mixed, calcareous clay with sandy deposits

**Typical Harvest Time:** Late October through Early November

**Maceration & Fermentation:** 25 days maceration, controlled low temperature fermentation in cement with indigenous yeasts

**Aging:** 18 months in 20-100 Slavonian oak, 6 months in bottle

**Finishing:** No fining or filtering

**Production:** 27,000 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.

This Langhe Nebbiolo is fruit from younger vines on their Barolo estate, vinified in nearly the same way as their Barolos, making it a chewy and substantial example of the type. The wine is medium red in the glass, with aromas and flavors are classical Nebbiolo di Barolo (red fruits, clear notes of cedar/sandalwood/tobacco leaf, hints of herbs) with medium tannins and excellent length. Drink this as you would a bigger Pinot Noir, with flavorful pastas, roast chicken, or any red meat.