
CAVALLOTTO BAROLO RISERVA 'VIGNOLO'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Vignolo, Castiglione Falletto

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1966

Altitude, Aspect, & Soil Type: 330 M, SW Facing, calcareous clay with sandy deposits

Typical Harvest Time: Mid October

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

Aging: 60 months in 20-100 hL Slavonian botti, 12 months in bottle

Finishing: No fining or filtering

Production: 6,700 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.

Just across a small road from Bricco Boschis. Clean, traditional winemaking using long macerations on the skins and long aging in large barrels produces a wine that is beautiful, complex, expressive, and structured for aging but not forbiddingly tannic. Glorious with rich pasta dishes and grilled meats.