

CABUTTO

Property Name: Cabutto - Tenuta La Volta	Region: Piedmont	Total size: 34.5 acres
Established: 1920	Province: Cuneo	Total vineyards: 32 acres
Township: Barolo	Wine area: Barolo - DOCG	Years planted: 1950/1954
Owners: Bartolomeo Cabutto (father) and sons Osvaldo & Bruno	Enologist: Osvaldo Cabutto	Re-planting: 1984, '89, '91 & '97
Total Production: 45-50,000 bottles	Agronomist: Bruno Cabutto	Soil: Calcareous, rich in clay
Territory: The hilly Langhe region	Marketing: Bruno Cabutto	Yield per vine: 3.3-3.9 lb.
Elevation: 1,150-1,250 ft. a.s.l.	Cellar Capacity: 2,000 hl (53,000 gal)	Density: 1,800-2300 per acre
First Traded: 1950	Capacity in Wood: 740 hl (19,550 gal)	Training: Guyot
	Barriques: About 100	Harvesting: Only by hand

NOTES:

The main core of the vineyards is located at Castello La Volta, called Vigna La Volta, covering 13.6 acres. Three other important vineyards are:

Vigna Sarmassa, planted with Nebbiolo and Barbera (2.2 acres); Vigna Passau, completely renewed in 1997 (1.5 acres) and Bricco delle Viole, planted with Nebbiolo and Barbera (2.3 acres).

The vineyards' spacing are; nebbiolo: 35" x 98" (1,800 vines x acre); dolcetto: 26" x 98" (2,300 vines x acre).

<u>WINES:</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PRODUCTION</u>
--Dolcetto 13% alc by vol.	Dolcetto d'Alba DOC Maceration in stainless steel tanks for 4-5 days at a maximum temperature of 91°F with extremely frequent pumping over. Left to rest in the bottle for about 4 months in bottle before release.	100% Dolcetto Harvested around September 15th-20 th .	19,000 bottles
--Barbera Superiore "Bricco Viole" 13.5-14% alc by vol	Barbera d'Alba DOC "Superiore" requires a minimum of 1 year aging in oak wood and a minimum of 12.5% alc. Maceration for ca. 10 days at an average temperature of 86-88°F. Aging: 50% for 13 months in 30-33 hl. (790-870 gal.) Slavonian oak casks; 50% in new, 1 year, 2 years and 3 year-old barriques. Aged in the bottle for ca. 6 mos.	100% Barbera Generally harvested slightly before the Nebbiolo, though sometimes after.	9,500 bottles
--Barolo 14% alc by vol.	DOCG (Min. 3 years aging / 4 years Riserva) Maceration on the skins for about 30 days. The temperature peaks at 88-90°F. Malolactic fermentation at 61-64°F. Aged 3 years in 30-33 hl. (790-870 gal.) Slavonian oak casks and left to mature for about 6 mos. in the bottle.	100% Nebbiolo Harvested in general during first 15 days of October.	14,000 bottles
--Barolo Riserva "Riserva del Fondatore" 14% alc by vol	DOCG (Min. 4 years Riserva) Produced only in exceptional years and made with grapes selected at the moment of the harvest. Aged for 42-48 months in 30 hl. (790 gal.) Slavonian oak casks and left to mature in the bottle at least 15-18 months before release.	100% Nebbiolo From old vines of the "Vigna La Volta".	2,000 bottles Produced in 1990, 1996, 1997, 1998 & 1999.
--"Vendemmiaio" Napoleonic name for the month of September 14% alc by vol	Langhe – DOC Nebbiolo: maceration on the skins for about 8-10 days and aged for 12-13 months in 225 l. (60 gal.) Allier barriques: 1/3 new, 1/3 1 year-old and 1/3 2 year-old. Barbera: 10-day maceration at 86-88 F and aged for 12-13 mos. in new, 1 year, 2 year, 3 year and 4 year-old Allier barriques. Refined for 1 year in the bottle prior to release.	80% Nebbiolo 20% Barbera Dry extracts: 30.5 g/l The 2 grapes are vinified and aged separately, blended in Jan.-Feb. of the second year and left to rest in a tank for 2 months before bottling.	1994: 1,500 bottles 1995: 3,000 bottles 1996: 6,000 bottles 1997: 5,000 bottles 1998: 5,000 bottles.