

Prunotto



PIAN ROMUALDO 2021

Classificazione

Barbera D'Alba DOC

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness with an excellent balance between sugar levels, freshness, and polyphenolic maturity. Harvesting operations began on September 24th and were completed on September 28th

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Harvest and Vinification

Grapes were destemmed and crushed upon arrival in the cellar. Maceration on the skins lasted for approximately 6-7 days at a temperature of about 29 °C (84 °F). Malolactic fermentation was completed before the onset of winter. The wine was aged for approximately 16 months.

Historical Data

Pian Romualdo was first produced in 1961 from Prunotto's vineyards located in the Monforte D'Alba area. Barbera vines grown here benefit greatly from temperature fluctuation between day and night, allowing Pian Romualdo to develop pronounced freshness, precise aromas and excellent aging potential.

Tasting Notes

Pian Romualdo is red-purplish color with dark ruby highlights. The nose offers notes of red fruit jam and spices. The palate is fresh with pleasant mineral notes. Ideal consistency in the glass with long finish.