Prunotto



BANSELLA 2023

Classificazione

Nizza DOCG

Annata

2023

Climate

Overall, the 2023 growing season was defined by hot dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Bansella Nizza began on September 5th and was completed September 22nd.

Prunotto

Harvest and Vinification

Freshly harvested grapes were brought to the cellar, destemmed and delicately crushed. Maceration on the skins took place over a period of 6 days at a temperature that did not exceed 28° C (82° F). Both alcoholic and malolactic fermentation were completed by the beginning of the winter season. The wine was then aged for 12 months in barriques, both second and third fill, before bottling.

Historical Data

The Nizza area, the best terroir for Barbera, has characteristic loam and sand veined soils that produce a wine capable of exalting the aromas and freshness of the grape variety.

Tasting Notes

Bansella is an intense ruby red color with dark hues. On the nose, rich aromas of plums meet notes of violets, cocoa and licorice. The palate is full-bodied, harmonious and supple with a fresh finish sustained by bright acidity. The wine closes with a long persistent finish.