Prunotto



BANSELLA 2016

Classificazione

Nizza DOCG

Annata

2016

Climate

Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rain showers that abundantly replenished groundwater reserves. The following weeks were cold, climatic conditions that caused a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. The 2016 harvest was without a doubt one of the longest in the past years in terms of duration. It began on September 9th and ended on September 19th. Barbera grapes benefited from the extended period of favorable weather acquiring excellent sugar levels that are perfectly balanced by its characteristic freshness.

Prunotto

Harvest and Vinification

L'uva arrivata in cantina è stata diraspata e pigiata. La macerazione è durata 7 giorni ad una temperatura massima di 28°C. Dopo la svinatura il vino ha completato la fermentazione sia alcolica che malolattica prima dell'inverno. Il vino è stato affinato per 9 mesi in barrique di secondo e terzo passaggio, prima di procedere all'imbottigliamento.

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 has an intense ruby red color with dark highlights. The nose reveals rich aromas of plums along with violets, cocoa and licorice. The palate is full and balanced, soft with a fresh finish sustained by a vein of crispy acidity.