Prunotto



BANSELLA 2018

Classificazione

Nizza DOCG

Annata

2018

Climate

The 2018 vintage's growing season was defined by a long winter with generous precipitation that replenished groundwater resources depleted after 2017's climatic conditions. Winter weather persisted up until the beginning of March with temperatures that were lower than seasonal averages resulting in a slow start to vine growth. Spring and the first part of summer both saw frequent rain showers and cooler temperatures. Halfway through July temperatures rose considerably; a long steady stretch of beautiful weather coaxed the grapes through a slow regular ripening phase, yet at the same time each vineyard maintained its individual diversity. Harvesting activities began on September 11th and were completed on September 24th.

Prunotto

Harvest and Vinification

Harvested grapes were brought to the cellar, destemmed and gently crushed. Maceration on the skins lasted for a period of 6 days at a temperature that did not exceed 28 °C (82° F). The wine completed both alcoholic and malolactic fermentation by the beginning of winter. The wine was then aged for 12 months in small oak barrels, 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 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.