

# *Prunotto*



## **BANSELLA 2019**

### **Classificazione**

Nizza DOCG

### **Annata**

2019

### **Climate**

Despite several snow events and limited rainfall, winter 2019 saw higher than average temperatures prompting early budding especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry summer which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards assured optimal berry development and ripening and preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny weather until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting operations took place from September 14<sup>th</sup> to October 2<sup>nd</sup>.

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## Harvest and Vinification

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