

Prunotto



BANSELLA 2021

Classificazione

Nizza DOCG

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 and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest began on September 13th and was completed on September 21st.

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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 is an intense ruby red color. The nose is generous and fruit forward with notes that echo dark pulp fruit, flowers, and a light hint of licorice. The palate is supple and is defined by an excellent balance between freshness and acidity, a typical characteristic of the Barbera grape variety.