Prunotto

BANSELLA 2017

Classificazione

Nizza DOCG

Annata

2017

Climate

The 2017 vintage in Nizza will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting operations of Barbera grapes began on August 26th and was completed on September 6th.

Prunotto

Harvest and Vinification

Grapes were harvested and brought into the cellar for destemming and crushing. Maceration on the skins lasted for a period of 7 days at a temperature no higher than 28 °C (82 °F). After the first racking, both alcoholic fermentation and malolactic fermentation were completed before winter began. The wine was aged for 9 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.