Prunotto

BANSELLA 2020

Classificazione

Nizza DOCG

Annata

2020

Climate

The 2020 growing season began with a fairly normal winter season with mild temperatures and limited precipitation, without any adverse weather extremes. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought unstable conditions with a significant number of rainy days that slowed down vine development causing the vines to lose the head start they acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that prevented water stress during the summer months. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase and perfectly healthy fruit. The grape harvest took place from September 11th through the 19th.

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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. Rich and fruity on the nose with notes of dark pulp fruit, floral aromas, and hints of licorice. The palate is soft and supple, defined by an excellent balance between freshness and acidity, a typical characteristic of the Barbera grape variety.