Prunotto

BANSELLA 2022

Classificazione

Nizza DOCG

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. The grape harvest took place between August 29th and September 12th.

Prunotto

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 2022 is ruby red tending towards purple in color. The nose is generous and complex with notes of blackberries, cherries and strawberries that blend with hints of red-fruit jam and spicy aromas that reveal hints of cinnamon, vanilla and green pepper. Juicy and pleasant on the palate with excellent balance and structure. The finish is long and harmonious.