Prunotto



BARBARESCO 2015

Classificazione
DOCG

Annata
2015

Climate
The 2015 vintage started out with a cold, wet winter with abundant snowfall that created excellent water reserves in the soil. Mild springtime temperatures prompted early vine growth that continued throughout the season. Climatic conditions in summer were very dry with high temperatures well above average until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards. Harvesting began on September 24th and was completed on September 29th.

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Harvest and Vinification

Grapes were carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 10 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was aged in oak barrels of varying capacities.

Historical Data

Prunotto's Barbaresco is produced from vineyards in Treiso and Neive in the Barbaresco area, it's the elegant expression of Nebbiolo. An aristocratic wine yet accessible and pleasant. It is aged in large oak barrels of varying capacities to enhance balance and softness on the palate.

Tasting Notes

Barbaresco 2015 is an intense garnet red in color. The nose is complex with aromas of red fruit and spicy notes. The palate is full and velvety with a persistent finish.