

Prunotto



BARBARESCO 2016

Classificazione

DOCG

Annata

2016

Climate

Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rainfall that abundantly replenished groundwater reserves in the vineyards. The following months had lower than average temperatures causing a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. Harvesting began on September 30th and was completed on October 12th.

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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 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.