Prunotto



BARBARESCO 2017

Classificazione
DOCG

Annata
2017

Climate
The 2017 vintage will be remembered for hot, dry climatic conditions. Winter was mild with little snowfall while the first half of spring saw occasional rain showers and above average temperatures that prompted early vine growth and development. At the end of April, a sudden drop in temperatures resulted in frost that damaged low-lying vineyards on the valley floor and on hillsides. The month of May brought a long stretch of beautiful weather that registered above average temperatures during the summer months. Several isolated showers in August replenished groundwater reserves, a critical factor that allowed vines to complete their vegetative cycle. Temperatures dropped considerably as of the first week of September resulting in optimal temperature swings between day and night. In conclusion, vineyard yields in 2017 were lower in quantity but of high quality. Harvesting operations of Barbaresco began on September 18th and were completed on September 26th.

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Harvest and Vinification

Carefully selected grapes were brought to the cellar, destemmed and crushed. Maceration on the skins lasted for a period of approximately 8 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. Barbaresco was aged in oak barrels of varying capacities for approximately one year.

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 2017 is an intense garnet red color. Its nose is complex with aromas of red fruit and spicy notes. The palate is full and velvety with a persistent finish.