

Prunotto



BARBARESCO 2020

Classificazione

DOCG

Annata

2020

Climate

The 2020 winter season began with mild temperatures and limited precipitation without any particularly critical weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. The months of May and June brought a considerable number of rainy days that slowed down vine development, losing the head start achieved in spring. These climatic conditions provided beneficial groundwater reserves and, together with moderate summer temperatures, prevented water stress in the vineyards. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September, with significant fluctuations between day and night temperatures, that guaranteed an ideal ripening phase. Harvesting began on September 27th and was completed on October 8th.

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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 2020 is an intense garnet red color. The nose is fragrant with well-defined aromas accented by hints of red fruit and spices. The palate has character, velvety tannins and is exceptionally pleasant to drink. It closes with a long finish.