Prunotto



BARBARESCO 2023

Classificazione
DOCG

Annata
2023

Climate
The 2023 growing season was characterized by generally warm, dry conditions until mid-May, when abundant rainfall arrived, particularly intense in the Alba area of the Langhe. Beginning in July, temperatures returned to seasonal averages, and several summer storms were recorded. These factors further reduced yields but did not affect grape quality or ripening. The grape harvest began on October 2nd and was completed on October 12th

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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 2023 is an intense garnet red color. The nose is complex, offering notes of wild berries, spices, and aromatic herbs, followed by hints of sweet tobacco, licorice, black pepper, and delicate balsamic nuances. The palate is velvety, harmonious, and elegant, with a long, persistent finish.