

Prunotto



BARBERA D'ALBA 2018

Classificazione

DOC

Annata

2018

Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a disparity in berry maturation from vineyard to vineyard. Harvesting operations of Barbera grapes began on September 24th and was completed on October 9th.

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Harvest and Vinification

The grapes were perfectly healthy with excellent balance in all components; sugar levels, acidity and phenolic compounds. The grapes were destemmed and crushed. Maceration on the skins lasted 5 to 7 days at a temperature of 28-30 °C (82-86 °F). Malolactic fermentation was completed mid December. The different lots from different vineyard parcels were blended in spring and then bottled.

Historical Data

A traditional Barbera, fresh and easy to drink, from vineyards whose soils are composed of clay and sand. A wine with great balance enriched by short-term aging in oak barrels.

Tasting Notes

Prunotto's Barbera d'Alba is ruby red with purple highlights. Grapey on the nose with fresh floral aromas of roses that blend with hints of ripe fruit and spicy notes. The palate is full and balanced.