Prunotto



BARBERA D'ALBA 2019

Classificazione
DOC

Annata
2019

Climate
The winter of 2019, with the exception of an occasional snowfall and rare rains, was characterized by above normal seasonal averages, favoring an early start to vegetative activity above all in the vineyards with the finest exposures. The weather, generally cool and distinguished by rainfall from April up until the end of May, influenced flowering, reducing the number of berries per bunch and therefore lowing production levels. The month of June, characterized by a generally warm and dry period, preceded new rains in mid-July. The positive temperature swings between daytime warmth and evening and nighttime coolness in August and the continuous crop thinning in the vineyard assisted in safeguarding of the integrity of the fruit. The month of September, which began with a brief but intense period of precipitation, proceeded with rising temperatures and a serene climate up until mid-October. It was certainly a vintage with certain difficulties, with a harvest which was long and limited production, but one which stood out for the excellent quality of the fruit. The picking of the Muscat grapes took place between September 24th to 8th October.

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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.