

Prunotto



BARBERA D'ALBA 2020

Classificazione

DOC

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. During the months of May and June, unstable weather brought a considerable number of rainy days that slowed down vine development. These climatic conditions set the timetable back but provided beneficial groundwater reserves useful for avoiding water stress during the summer months. 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 and kept the grapes in perfect health. Harvesting took place between September 17th, 2020 and October 8th, 2020.

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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.