Prunotto



BARBERA D'ALBA 2021

Classificazione
DOC

Annata
2021

Climate
The 2021 growing season started with mild winter weather however, there were abundant rain showers, even some snowfall, that provided excellent ground water reserves. The vines' growth cycle began right on schedule, but in mid-April, light localized frost events resulted in a reduction in overall yields without causing any adverse effects on the quality of the fruit. Springtime brought a long stretch of beautiful weather that lasted throughout the summer months. Summer brought temperatures that were consistent with seasonal averages, never excessive, and scattered storms in June and July. Ideal temperature swings during harvest time allowed the grapes to reach an optimal ripening phase and achieve good balance in sugar levels, freshness, and phenolic compounds. Harvesting took place between September 14th , 2021 and October 2nd, 2021.

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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.