

Prunotto



BARBERA D'ALBA 2023

Classificazione

DOC

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Barbera d'Alba began on September 18th and was completed September 29th.

Prunotto

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 a lively and bright ruby red color. Vinous aromas on the nose reveals remarkable freshness and fruity notes. Pleasant flavors on the palate make it extremely easy to drink thanks to outstanding freshness. The finish is elegant and supple.