Prunotto



BARBERA D'ALBA 2025

Classificazione
DOC

Annata
2025

Climate
Following a mild winter, spring was cool and regular, characterized by abundant rainfall that allowed for the accumulation of excellent water reserves, beneficial for the summer season. Day-to-night temperature swings recorded from the end of August favored a slow and gradual phenolic and aromatic ripening, essential for the development of intense aromas and for preserving the grapes' freshness. The grape harvest began on September 4th and was completed on the 17th of the same month.

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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 a bright ruby red color. The nose is generous with notes of blackberries and cherries. The elegant palate delivers excellent freshness.