

*Prunotto*



## BARBERA D'ALBA 2024

### Classificazione

DOC

### Annata

2024

### Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest began on September 27<sup>th</sup> and was completed on October 9<sup>th</sup>.

[www.prunotto.it](http://www.prunotto.it)



## 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.