

Prunotto



BAROLO 2015

Classificazione

DOCG

Annata

2015

Climate

The 2015 vintage started out with a cold, wet winter with abundant snowfall that created excellent water reserves in the soil. Mild springtime temperatures prompted early vine growth that continued throughout the season. Climatic conditions in summer were very dry with high temperatures well above average until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards. Harvesting of Nebbiolo grapes for Barolo began on September 24th up until October 2nd.



Harvest and Vinification

Grapes were carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 10 days at a maximum temperature of 30° C (86° F). Malolactic fermentation was completed before the end of winter. The wine was aged for at least 18 months in oak barrels of varying capacities, allowing the wine to develop great balance.

Historical Data

A traditional Barolo, one of Prunotto's historic labels, whose first vintage was produced in 1905 from the best grapes of the vineyards in the heart of the Barolo appellation. Aging takes place in large oak barrels of various sizes, further enhancing the extraordinary typicity of Nebbiolo in this region.

Tasting Notes

Barolo 2015 is garnet red in color. The nose is complex and generous with pleasing notes of violets and forest undergrowth. On the palate, it is well balanced with velvety tannins.