Prunotto

BAROLO 2016

Classificazione
DOCG

Annata
2016

Climate
Mild temperatures and limited rainfall dominated the month of January and the beginning of February. March brought frequent rain showers that generously recharged groundwater reserves. The following months brought a somewhat cool summer season that caused a delay in vine growth of about 10 days that was stable until the end of summer. Harvesting began on October 3rd and was completed on October 19th.

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Harvest and Vinification

Grapes were carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 8 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 Barolo 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

Prunotto's Barolo 2016 is garnet red in color. The nose is complex and generous with pleasing aromas of rose petals, red fruit and spicy notes. The palate is full, well-balanced with velvety tannins