Prunotto



BAROLO 2017

Classificazione

DOCG

Annata

2017

Climate

The 2017 growing season in the Barolo area will be remembered for hot temperatures and minimal precipitation. Winter was mild with limited snowfall, while the first half of spring was defined by occasional rain showers and temperatures above seasonal averages causing early vine development. A sudden drop in temperatures was registered at the end of April with several frost events, however the vineyards that produce Barolo were not affected. A lengthy period of beautiful weather began in the month of May and continued culminating in a summer season with very high temperatures. Several isolated rain showers in the month of August provided generous groundwater reserves, essential for completion of the vines' vegetative cycle. As of the first week of September, temperatures dropped considerably with significant temperature swings between day and night. In general, this vintage produced lower yields but the grapes were of excellent quality. Harvesting began on September 18th and was completed on September 26th.

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 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