Prunotto



BAROLO 2018

Classificazione

DOCG

Annata

2018

Climate

The 2018 growing season was defined by a longer than usual winter with abundant rainfall that replenished groundwater resources that were depleted due to 2017's climatic trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a slow start to the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual, regular ripening phase. There were notable differences in ripening times in the various vineyards. The grape harvest began on October 2nd and was completed on October 10th.

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 with ruby highlights. Complex and generous on the nose with pleasant aromas of rose petals, red fruit and spicy sensations. The palate is full, exceptionally well-balanced with sweet, elegant, silky tannins with a persistent, rich finish.