Prunotto

BAROLO 2019

Classificazione
DOCG

Annata
2019

Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry weather which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny skies until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting operations began on October 10th and were concluded 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 is an intense garnet red color. An elegant and generous nose offers delicate spicy notes together with aromas of flowers and small red fruit. The palate is intense and well-balanced with soft, silky tannins. The finish is rich and persistent.