Prunotto

BAROLO 2021

Classificazione
DOCG

Annata
2021

Climate
The 2020 growing season began with normal winter weather, mild temperatures and limited precipitation without any extreme weather events. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought generous precipitation that slowed down vine development causing the vines to lose the head start acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that, together with moderate summer temperatures, prevented water stress in the vineyards. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase. The grape harvest began on September 30th and was completed on October 13th.

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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 Barolo 2020 is deep garnet red with ruby reflections. The nose is complex: aromas of red fruit and floral aromas follow over to notes of spices and impressions of forest floor and plums. The intense palate is characterized by soft tannins and a lengthy aftertaste. Outstanding aging potential.