Prunotto



BRIC TUROT 2022

Classificazione

Barbaresco DOCG

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. The grape harvest began on September 22nd and was completed on October 4th

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Harvest and Vinification

Upon arrival in the cellar, grapes were destemmed and crushed. Fermentation took place over a period of approximately 10 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before winter. The wine was aged in oak barrels of varying capacities for at least 12 months. Bric Turot was then aged in the bottle for one year before being released.

Historical Data

This balanced and pleasant Barbaresco is the result of a combination of factors: the vineyard's diversified exposure due to the shape of the "bricco" (the summit of a hill in local dialect), a specific clonal selection and aging in barrels of different capacities.

Tasting Notes

Bric Turot is an intense garnet red color with orange hues, typical of the Nebbiolo grape variety. The nose is fragrant and clean with hints of red fruit that meet notes of forest floor, aromatic herbs and floral and spicy impressions. The palate has outstanding concentration and an elegant tannic structure. Graceful and elegant with a slightly sweet entry and great balance, Bric Turot closes with a long sapid finish.