Prunotto



BRIC TUROT 2015

Classificazione

Barbaresco DOCG

Annata

2015

Climate

The 2015 vintage started out with a cold, wet winter with abundant snowfall that created excellent water reserves in the soil. Mild springtime temperatures prompted early vine growth that continued throughout the season. Climatic conditions in summer were very dry with high temperatures well above average until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards. Harvesting began on September 23rd and was completed on September 26th.

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Harvest and Vinification

Immediately upon arrival in the cellar, grapes were destemmed and crushed. Maceration on the skins took place over a period of approximately 15 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was aged in oak barrels of varying capacities for at least 12 months. Bric Turot aged in the bottle for an additional period 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 2015 is an intense garnet red color with dark ruby highlights. The nose is complex with notes of licorice that balance perfectly with hints of small berries, cinnamon, cloves and pleasant violet sensations. The palate is striking with its rounded mouth-filling tannins with a long aftertaste of ripe fruit.