Prunotto



BRIC TUROT 2016

Classificazione

Barbaresco DOCG

Annata

2016

Climate

Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rain showers that abundantly replenished groundwater reserves. The following weeks were cold, climatic conditions that caused a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. The harvest began on October 5th and was completed on October 12th.

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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 10 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 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