Prunotto




# BRIC TUROT 2017

## Classificazione

Barbaresco DOCG

## Annata

2017

## Climate

The 2017 vintage will be remembered for hot, dry climatic conditions. Winter was mild with little snowfall while the first half of spring saw occasional rain showers and above average temperatures that prompted early vine growth and development. At the end of April, a sudden drop in temperatures resulted in frost that affected low-lying vineyards on the valley floor and on hillsides. The month of May brought a long stretch of beautiful weather that registered above average temperatures during the summer months. Several isolated showers in August replenished groundwater reserves, a critical factor that allowed vines to complete their vegetative cycle. Temperatures dropped considerably as of the first week of September resulting in optimal temperature swings between day and night. In conclusion, vineyard yields in 2017 were lower in quantity but of high quality. Harvesting operations for Bric Turot began on September 14$^{th}$ and were completed on September 25$^{th}$.

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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 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 a 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 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 wild berries, cinnamon, cloves and pleasant violet sensations. The palate is striking with its rounded mouth-filling tannins with a long aftertaste of ripe fruit.