Prunotto



BRIC TUROT 2018

Classificazione

Barbaresco DOCG

Annata

2018

Climate

The 2018 growing season was defined by a longer than usual winter with abundant rainfall that replenished groundwater resources that were depleted due to 2017's climatic trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a slow start to the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual, regular ripening phase. There were notable differences in ripening times in the various vineyards. The grape harvest for Bric Turot began on September 28th and was completed on October 7th.

Prunotto

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.