Prunotto



BRIC TUROT 2019

Classificazione

Barbaresco DOCG

Annata

2019

Climate

Despite several snow events and limited rainfall, winter 2019 saw higher than average temperatures prompting early budding especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry summer which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards assured optimal berry development and ripening and preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny weather until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting operations began on October 12th and were completed on October 19th.

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 about 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 is an intense garnet red color with dark ruby highlights. The nose is opulent, generous, and complex with intense floral notes of violets and roses that balance with impressions of raspberries, strawberries, and spicy sensations. The full-bodied palate is mellow, very well balanced with pleasantly structured tannins.