Prunotto



BRIC TUROT 2020

Classificazione

Barbaresco DOCG

Annata

2020

Climate

The 2020 winter season began with mild temperatures and limited precipitation without any particularly critical weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. The months of May and June brought a considerable number of rainy days that slowed down vine development, losing the head start achieved in spring. These climatic conditions provided beneficial groundwater reserves and, together with moderate summer temperatures, prevented water stress in the vineyards. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September with significant fluctuations between day and night temperatures that guaranteed an ideal ripening phase. Harvesting began on September 27th and was completed on October 6th.

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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 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 intensely garnet red in color, lively and bright. The nose expresses intense notes of violets and rose petals accompanied by hints of jam, mountain hay and spicy sensations. The enveloping palate is full bodied, harmonious, and velvety revealing intense balsamic notes. Flavors and aromas linger on the persistent finish.