Prunotto



BRIC TUROT 2021

Classificazione

Barbaresco DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest began on September 25th and was completed on October 11th.

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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 an intense ruby red color, lively and luminous. On the nose, aromas of wild berries meet notes of white pepper, licorice and aromatic herbs in particular pine, white mint, and laurel. The palate is velvety, harmonious, elegant, and defined by a lengthy persistent finish.