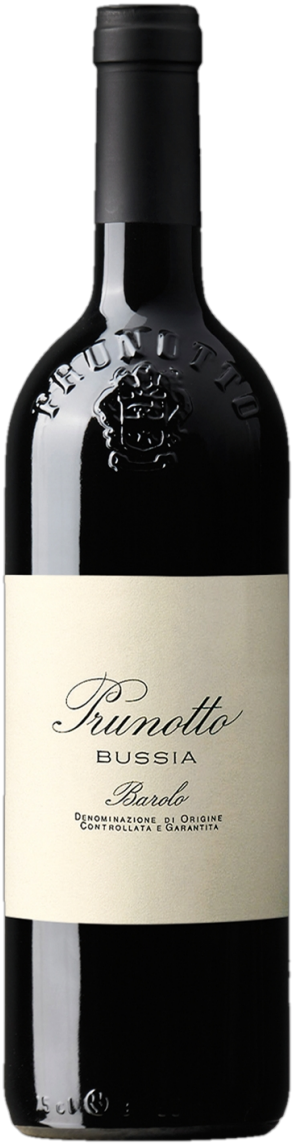
Prunotto



BUSSIA 2017

Classificazione

Barolo DOCG

Annata

2017

Climate

The 2017 growing season in the Barolo area will be remembered for hot temperatures and minimal precipitation. Winter was mild with limited snowfall, while the first half of spring was defined by occasional rain showers and temperatures above seasonal averages causing early vine development. A sudden drop in temperatures was registered at the end of April with several frost events that affected valley floor and hillside vineyards. A lengthy period of beautiful weather began in the month of May and continued into the summer season, culminating with very high temperatures. Several isolated rain showers in the month of August provided generous groundwater reserves, essential for completion of the vines' vegetative cycle. As of the first week of September, temperatures dropped considerably with significant temperature swings between day and night. In general, this vintage produced lower yields, but the grapes were of excellent quality. Harvesting began on September 14th and was completed on September 26th.

Prunotto

Harvest and Vinification

Grapes were carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 8-10 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was aged for at least 18 months in oak barrels of varying capacities.

Historical Data

Barolo Bussia DOCG comes from the splendid amphitheater-shaped vineyard in the Bussia Monforte d'Alba area. This historic wine was produced for the first time at Prunotto as a single vineyard wine in 1961. The balance and complexity of the Nebbiolo grapes are enhanced by the vineyard's varied south to southwest exposure and the traditional aging in large barrels.

Tasting Notes

Barolo Bussia is a lustrous, vibrant ruby red color with garnet reflections. Its nose is elegant and rich with notes of red fruit and rose petals. An intense palate with sweet silky tannins leads to a lengthy and harmonious finish.