Prunotto



BUSSIA 2018

Classificazione

Barolo DOCG

Annata

2018

Climate

The 2018 vintage was dominated by an extended winter season with plenty of rainfall reestablishing normal groundwater reserves that were depleted following 2017's climatic trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures that caused a delay in vine development. Spring and the first half of summer brought frequent rain showers and a generally cool climate. Halfway through July, temperatures rose and a long steady stretch of perfect weather followed suit, allowing grapes to slowly progress to uniform ripeness, although timing in each individual vineyard block varied. Harvesting began on October 5th and was completed on October 10th.

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 vibrant ruby red color with garnet reflections. The nose delivers exceptional fruity, spicy, and floral aromas. The palate is intense with sweet silky tannins that lead to rich, persistent finish.