

Prunotto



BUSSIA 2019

Classificazione

Barolo DOCG

Annata

2019

Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth 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 weather 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 preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny skies 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 concluded on October 19th.

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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 an intense ruby red color, lively and bright. Complex on the nose with rich notes of red fruit and floral aromas, accentuated by notes of roses, wildflowers, spices, and forest floor. The palate is intense with supple, silky tannins. The finish is long and harmonious