Prunotto

BUSSIA 2014

Classificazione
Barolo DOCG

Annata
2014

Grape Variety
100% Nebbiolo

www.prunotto.it

Prunotto

Climate

2014 was a complicated vintage for vineyard management given the challenging weather conditions, but there were a few pleasant surprises at the end of the season that yielded high quality berries. The premature arrival of spring, much earlier than average, favored an early growth cycle while summer will be remembered for frequent rainfall. Climatic trends in the months of September and October improved delivering sunshine and dry conditions with good temperature fluctuations between day and night favoring ripening and development of phenolic compounds. Harvesting of Nebbiolo for Barolo Bussia took place from the 4th to the 10th of October.

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.

Harvest and Vinification

Grapes were carefully selected, brought to the cellar, destemmed and crushed. Maceration on the skins lasted for approximately 15 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was aged in oak barrels of varying capacities for about 18 months.

Tasting Notes

Barolo Bussia has an intense garnet red color with ruby red hues. On the nose, aromas of ripe stone fruit merge with floral and spicy notes. It has an intense palate with soft mouth filling tannins and a long finish.