Prunotto

BUSSIA 2016

Classificazione

Barolo DOCG

Annata

2016

Climate

The first half of the 2016 growing season was defined by mild temperatures and relatively dry climatic conditions. The month of March brought frequent rain showers that provided good groundwater resources. Cooler than average temperatures dominated the following months delaying vine development by approximately 10 days, a timetable that continued up until the end of summer. Harvesting activities of Nebbiolo for Barolo Bussia were carried out from October 4th through the 11th.

Prunotto

Harvest and Vinification

Harvested grapes were brought to the cellar and carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 8 to 10 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.

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 complex with floral scents and notes of red fruit. An intense palate with sweet, silky tannins leads to a lengthy harmonious finish.