Prunotto

BUSSIA 2020

Classificazione

Barolo DOCG

Annata

2020

Climate

The 2020 growing season began with normal winter weather, mild temperatures, limited precipitation without any severe weather events. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought generous precipitation that slowed down vine development causing the vines to lose the head start acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that, together with moderate summer temperatures, prevented water stress in the vineyards. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase. The grape harvest began on September 28th and was completed on October 13th.

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 intensely ruby red with light garnet hues. The nose is complex and precise: notes of red oranges and pink pepper lead to hints of small wild berries and roots. The palate is full and fruity with excellent structure and silky tannins accompanied by extraordinary freshness. The wine closes with a persistent finish that echoes aromas perceived on the nose.