Prunotto

BUSSIA 2021

Classificazione

Barolo DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest began on September 29th and was completed on October 13th, 2021.

Prunotto

Harvest and Vinification

Grapes were carefully sorted, 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 2021 is bright, lively garnet red in color with ruby red hues. The nose offers notes of blood oranges and plums that accompany floral aromas of roses and violets, spicy hints of pepper, cinnamon and forest floor. The palate is intense and juicy with supple tannins. Outstanding freshness leads to a persistent finish with rich fruity notes and hints of aromatic herbs.