Prunotto



CERRETTA 2017

Classificazione

Barolo DOCG

Annata

2017

Climate

The 2017 growing season in the Barolo area will be remembered for hot summer weather and limited precipitation. Winter was mild with little snowfall while the first part of spring brought scattered rain showers and temperatures that were higher than seasonal averages prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with several frost events in the territory but the vineyards that produced Cerretta were unaffected. The month of May marked the beginning of a long stretch of beautiful weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater resources, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. To summarize this vintage, yields were lower but defined by excellent quality. Harvesting activities began on September 20th.

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Harvest and Vinification

Freshly harvested grapes were brought to the cellar, destemmed and crushed. Maceration on the skins took place over a period of 8-10 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was left to age in oak barrels of varying capacities for at least 18 months.

Historical Data

Barolo Cerretta is produced from the splendid vineyard in the Serralunga area. 2017 is Prunotto's first vintage of this historic wine. The variations of the vineyards' exposure and aging in traditional large barrels enhance and intensify Nebbiolo's balance and complexity

Tasting Notes

Barolo Cerretta is a bright and lively ruby red color with garnet hues. Its nose is elegant offering floral sensations of roses and violets. On the palate it's intense with silky sweet tannins and a lengthy harmonious finish.