Prunotto



CERRETTA 2018

Classificazione

Barolo DOCG

Annata

2018

Climate

The 2018 growing season was dominated by an extended winter with plenty of rainfall reestablishing normal groundwater reserves that were depleted following 2017's climate trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures that caused a delay in vine development. Spring and the first half of summer brought periodic rain showers and a generally cool climate. Halfway through July, temperatures rose considerably, and a long steady stretch of perfect weather followed suit, allowing grapes to gradually progress to uniform ripeness, although timing in each individual vineyard block varied. Harvesting activities took place from October 4th to 6th.

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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 an intense garnet red color with ruby hues. The nose is complex and rich defined by floral notes of roses and violets and hints of spices especially white pepper and nutmeg. The palate has great character, prominent tannins that that impart a lengthy finish, persistent, with abundant sensations of red fruit and licorice.