Prunotto



CERRETTA 2019

Classificazione

Barolo DOCG

Annata

2019

Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry weather which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny skies until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. The grape harvest took place on October 10th.

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Harvest and Vinification

Carefully selected 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 deep garnet red color. The nose is refined and superbly aromatic: intense notes of small red fruit follow over to hints of roses, violets and spicy aromas of pink pepper and cloves. The palate is elegant and balanced with outstanding freshness and well-balanced, lush tannins. Flavors on the long finish echo fruity notes perceived on the nose.