Prunotto



CERRETTA 2020

Classificazione

Barolo DOCG

Annata

2020

Climate

The 2020 growing season began with normal winter weather, mild temperatures and limited precipitation. 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, with significant temperature swings between day/night, ensured an ideal ripening phase. The grape harvest took place on October 5th.

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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 an intense garnet red color with ruby hues. The nose is complex with rich floral aromas of roses and violets and hints of spices especially white pepper and nutmeg. The palate is bold with character, defined by prominent tannins that impart a long persistent finish that echoes flavors of red fruit and licorice.