Prunotto



CERRETTA 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 took place on October 12th.

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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 bright and lively ruby red color with garnet hues. Refined and pleasant, the nose offers intense notes of small red fruit together with hints of roses, violets, spicy aromas of pink pepper and cloves. The palate is elegant and balanced with remarkable freshness and savory well-balanced tannins. The wine closes with a persistent finish echoing fruity notes perceived on the nose.