Prunotto



DOLCETTO D'ALBA 2020

Classificazione
DOC

Annata
2020

Climate
The 2020 growing season was defined by winter conditions that did not present any extreme weather events, temperatures were mild, and precipitation was limited. The first half of spring was rather dry and sunny that prompted early and even vine growth. Relatively wet, rainy conditions in the months of May and June slowed down the vines' vegetative cycle and set the timetable back but provided a generous replenishment of groundwater reserves. These climatic conditions together with moderate summer temperatures prevented water stress. Frequent cluster thinning guaranteed balanced production per vine and boosted berry development. Excellent weather in the month of September, with significant temperature swings between day and night, brought perfectly whole, healthy grapes to optimal ripeness. Harvesting operations took place from September 10th to the 25th, 2020.

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Harvest and Vinification

Grapes were brought to the cellar, destemmed and crushed. Grapes were left to macerate on the skins for 7 days at a maximum temperature of 27–28 °C (81-82 °F). Malolactic fermentation was completed by mid-December. The wine was then left to age in stainless steel tanks. Dolcetto was bottled in spring.

Historical Data

Dolcetto is a historic wine from Piedmont's long-established winemaking traditions. Aging occurs in steel vats in order to bring out the full expression of aromas and flavors characteristic of this grape variety.

Tasting Notes

Dolcetto d'Alba is a lively ruby red color. On the nose it's vinous with floral notes and aromas of ripe fruit. On the palate it's full-bodied and harmonious with a pleasant almond finish.