

Prunotto



DOLCETTO D'ALBA 2021

Classificazione

DOC

Annata

2021

Climate

The 2021 growing season started with mild winter weather however, there were abundant rain showers, even some snowfall, that provided excellent ground water reserves. The vines' growth cycle began right on schedule, but in mid-April, light localized frost events resulted in a reduction in overall yields without causing any adverse effects on the quality of the fruit. Springtime brought a long stretch of beautiful weather that lasted throughout the summer months. Summer brought temperatures that were consistent with seasonal averages, never excessive, and scattered storms in June and July. Ideal temperature swings during harvest time allowed the grapes to reach an optimal ripening phase and achieve good balance in sugar levels, freshness, and phenolic compounds. The grape harvest began on September 8th and was completed on September 23rd.

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Harvest and Vinification

Grapes were brought to the cellar, destemmed, and crushed. Maceration on the skins lasted for a period of 6 days at a temperature that did not exceed 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. The nose offers vivid sensations of freshly pressed grapes, floral notes, and hints of ripe fruit. On the palate it's full-bodied and balanced with a pleasant almond finish.