

Prunotto



DOLCETTO D'ALBA 2024

Classificazione

DOC

Annata

2024

Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest for Dolcetto took place from September 17th to October 1st.

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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.

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 is a lively ruby red color. The nose offers vinous aromas accompanied by notes of flowers and ripe red fruit, especially cherries. The palate is fresh, well-balanced and is exceptionally easy to drink.