

Prunotto



LANGHE ARNEIS 2020

Classificazione

DOC

Annata

2020

Climate

The 2020 growing season began without any extreme weather events; winter was defined by mild temperatures and scattered rainfall. 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, boosting optimal sugar concentration levels. Excellent weather in the month of September, with significant temperature swings between day and night, brought whole, healthy grapes to optimal ripeness. Harvesting operations took place from September 12th to the 18th.

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Harvest and Vinification

The grapes were harvested into baskets, brought to the cellar and gently pressed. The clarified juice was separated from the must by a cold temperature decanting method. Fermentation was conducted at a controlled temperature that did not exceed 18 °C (64 °F) for approximately 15 days. Before bottling, the wine aged in stainless steel tanks at a controlled low temperature for several months.

Historical Data

Prunotto Langhe DOC Arneis was created to represent its territory, which has always been dedicated to the production of Arneis, and to interpret the varietal personality through a modern, particularly pleasant and delicate style.

Tasting Notes

Langhe Arneis is straw yellow in color with light greenish hues. Its nose is intense with floral and fruity notes. The palate is notable for its good structure sustained by pleasant freshness and a lengthy finish.