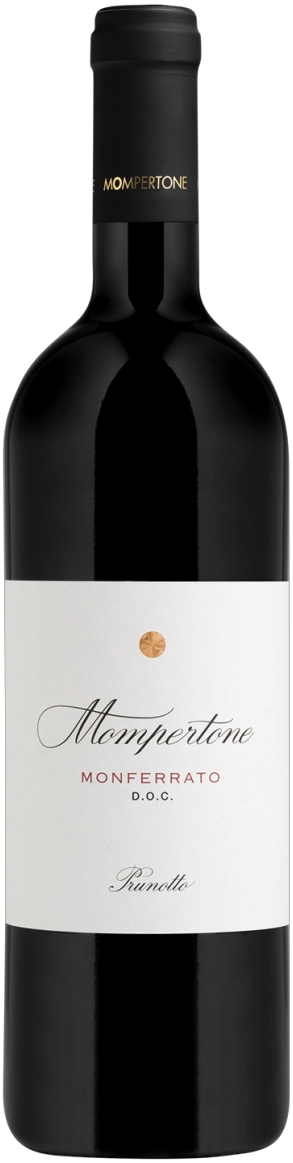
Prunotto



MOMPERTONE 2015

Classificazione

Monferrato DOC

Annata

2015

Climate

The 2015 vintage started out with a cold, wet winter with abundant snowfall that created excellent water reserves in the soil. Mild springtime temperatures prompted early vine growth that continued throughout the season. Climatic conditions in summer were very dry with high temperatures well above average until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards. Harvesting of Barbera and Syrah grapes for Mompertone took place between September 7th and 29th.

Prunotto

Harvest and Vinification

Immediately upon arrival in the cellar, the grapes were destemmed and crushed. Maceration on the skins lasted for a period of 7 days at a temperature of 28-30 °C (82-86 °F). Malolactic fermentation was completed at the end of December. The wine was aged for approximately 12 months.

Historical Data

Mompertone comes from vineyards in the Monferrato area that grow on soils composed of limestone and clay with widespread sand veining. This terroir gives the wine a round palate characterized by soft and elegant tannins.

Tasting Notes

Mompertone is a deep ruby red color with violet highlights. The nose is rich in aromas of plums and cherries that blend with notes of violets, spices and coffee. The palate is mouth filling rich in tannins that are elegant, supple and persistent.