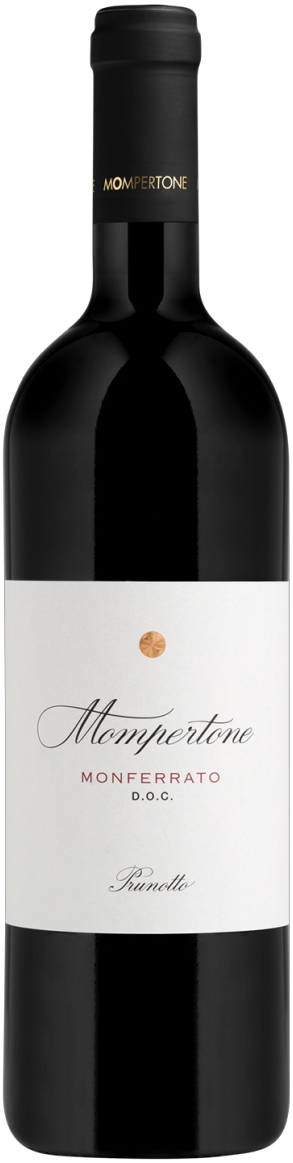
Prunotto



MOMPERTONE 2016

Classificazione

Monferrato DOC

Annata

2016

Climate

The climate of January and the first part of February, characterized by mild weather and scarce rainfall, preceded a month of March distinguished by ample rains capable of assuring the accumulation of significant reserves of ground water in the soil. The successive months, in general with temperatures below seasonal averages, caused a delay in the return of vegetative activity of approximately ten days, lasting as it did until the end of summer. Picking began on September 14th and concludes on October 3rd.

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 shows a deep ruby red color to the eye with purple highlights. It is solidly fruity on the nose with notes of plums and cherries which fuse with aromas of violets, spices, and coffee. The palate is rich in supple tannins, enveloping, elegant and long on the finish and aftertaste.