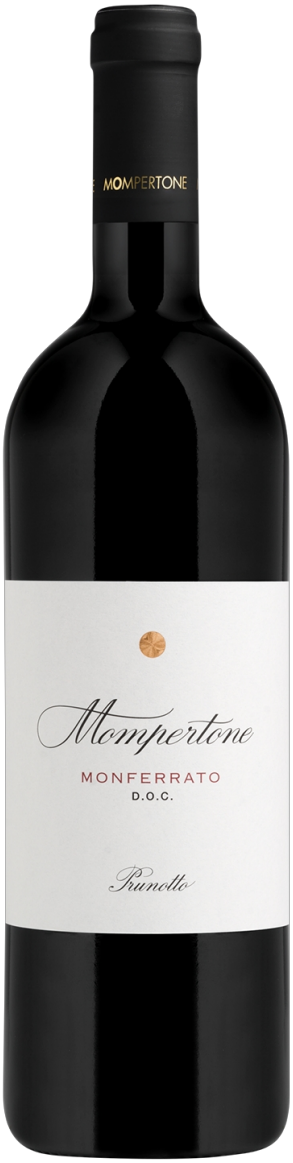
Prunotto



MOMPERTONE 2018

Classificazione

Monferrato DOC

Annata

2018

Climate

The 2018 growing season was defined by a longer than usual winter with abundant rainfall that replenished groundwater resources that were depleted due to 2017's climatic trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a delay in the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual regular ripening phase. There were notable differences in ripening times in the various vineyards. The grape harvest began on September 5th and was completed on September 29th.

Prunotto

Harvest and Vinification

Harvested grapes were brought to the cellar, destemmed and crushed. Maceration took place over a period of 6 days at a controlled temperature of 28-30 °C (82-86 °F). Malolactic fermentation was completed by the end of December and the wine was left to age for approximately 12 months in the cellar.

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 hues. Its nose is rich in fruity aromas of plums and cherries that blend with notes of violets, spices and coffee. The palate is mouth filling, rich in tannins that are supple, elegant and persistent.