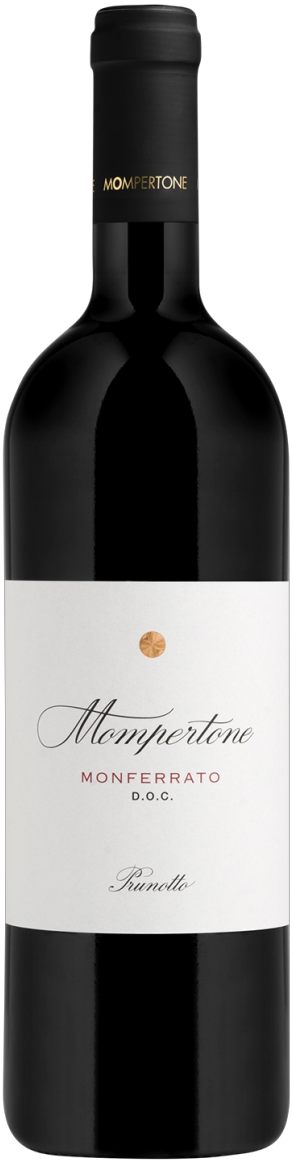
Prunotto



MOMPERTONE 2020

Classificazione

Monferrato DOC

Annata

2020

Climate

The 2020 winter season began with mild temperatures and occasional rainfall without any particularly critical weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. During the months of May and June, unstable weather brought a considerable number of rainy days that slowed down vine development, losing the head start achieved in spring. These climatic conditions provided beneficial groundwater reserves and, together with moderate summer temperatures, prevented water stress in the vineyards. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September, with significant fluctuations between day and night temperatures, that guaranteed an ideal ripening phase and kept the grapes in perfect health. Harvesting took place between September 17th and October 8th.

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 an intense rub red color. On the nose, captivating notes of spices, vanilla, cacao, forest floor and cherries define the rich aromatic bouquet. Mompertone's rich and velvety palate is persistent and well balanced with supple elegant tannins.