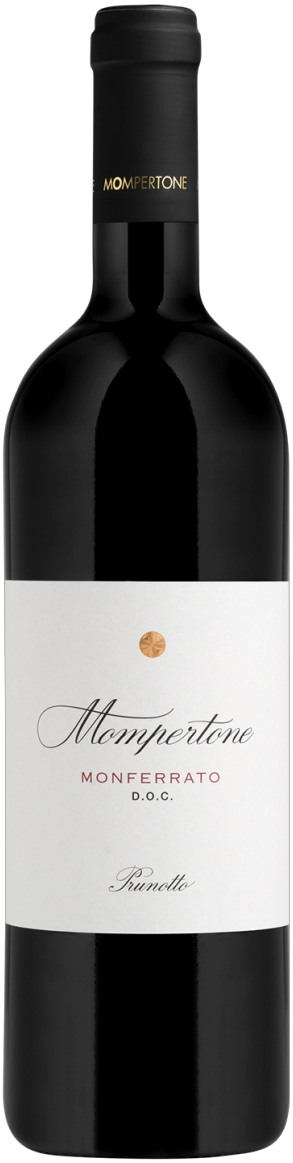
Prunotto



MOMPERTONE 2021

Classificazione

Monferrato DOC

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness with an excellent balance between sugar levels, freshness, and polyphenolic maturity. Harvesting activities began on September 18th and were completed on October 30th.

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 deep ruby red with purple hues. The nose offers generous fruity aromas, especially plums and cherries that accompany notes of violets, spices, and coffee. The mouth filling palate delivers supple, elegant, and persistent tannins.