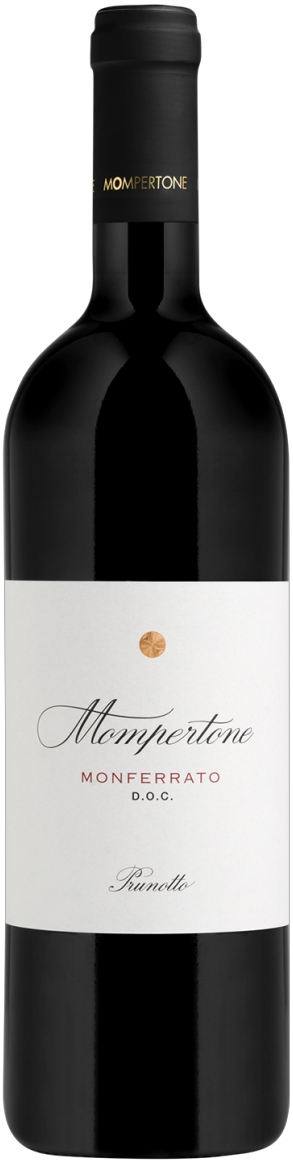
Prunotto



MOMPERTONE 2023

Classificazione

Monferrato DOC

Annata

2023

Climate

The 2023 growing season was defined by warm, dry weather that lasted until mid-May when abundant rain showers began, especially intense in the area around Alba. Temperatures returned to normal levels at the beginning of July and several summer storms impacted the area; these climatic conditions resulted in lower yields but did not adversely affect the fruit's future quality or ripening phase. The grape harvest took place from October 2nd to the 13th, 2023.

Prunotto

Harvest and Vinification

Freshly 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 ruby red color with violet hues. Enveloping on the nose with rich aromas of cherries and forest floor accompanied by hints of spices, vanilla and cocoa. The palate is generous, velvety, persistent and harmonious with supple elegant tannins.