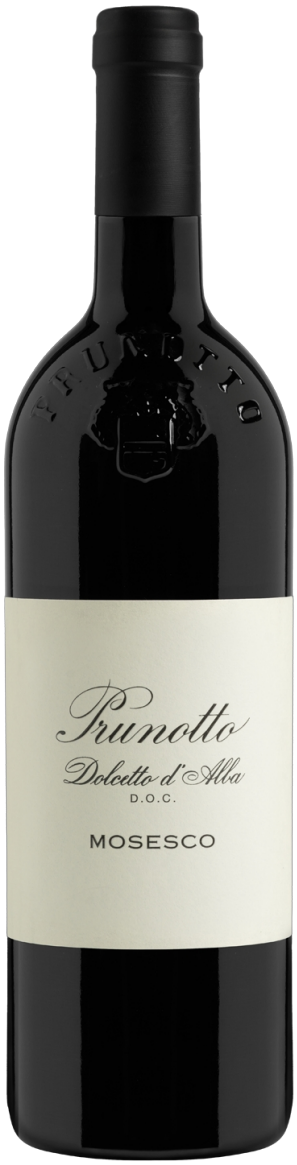
Prunotto



MOSESCO 2017

Classificazione

Dolcetto D'Alba DOC

Annata

2017

Climate

The 2017 vintage in Alba will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting of Dolcetto grapes for Mosesco began on September 8th.

Prunotto

Harvest and Vinification

On arrival in the cellar, grapes were destemmed and crushed. Fermentation took place over a period of 6 days at a maximum temperature of 27-28 °C (81- 82 °F). Malolactic fermentation was completed before winter. The wine was aged for approximately 6 months and then bottled.

Historical Data

A traditional grape variety that has found a unique expression in this wine. The particular terroir, characterized by soils dating back to the Miocene era that are typically sandy and clay based, gives Dolcetto great complexity, freshness and finesse.

Tasting Notes

Mosesco is ruby red in color with purple hues. The nose is youthful and grapey with fresh floral and fruit aromas of cherries, pears and peaches. Its full palate is balanced with an excellent typicity and an elegant almond finish.