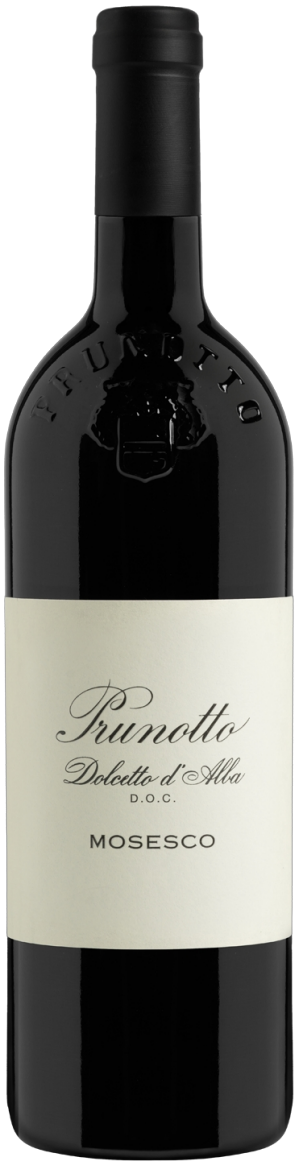
Prunotto



MOSESCO 2019

Classificazione

Dolcetto D'Alba DOC

Annata

2019

Climate

Apart from several snow events and very limited precipitation, winter 2019 saw temperatures that were above seasonal averages prompting early vine growth especially in the vineyards with the best sun exposure. Cold wet spring weather persisted from April up until the end of May and affected flowering by reducing the number of berries per cluster therefore limiting overall production. Hot dry summer conditions in June preceded rain showers halfway through July. Excellent temperature swings during the month of August, together with frequent cluster thinning in the vineyard, guaranteed whole healthy berries. September started off with a brief, but intense period of rainfall followed by good conditions with temperatures on the rise and stable weather until mid-October. This was not an easy vintage, harvesting took place over an extended period of time and yields were lower, however grapes were of excellent quality. Grapes for Mosesco were harvested on September 16th.

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.