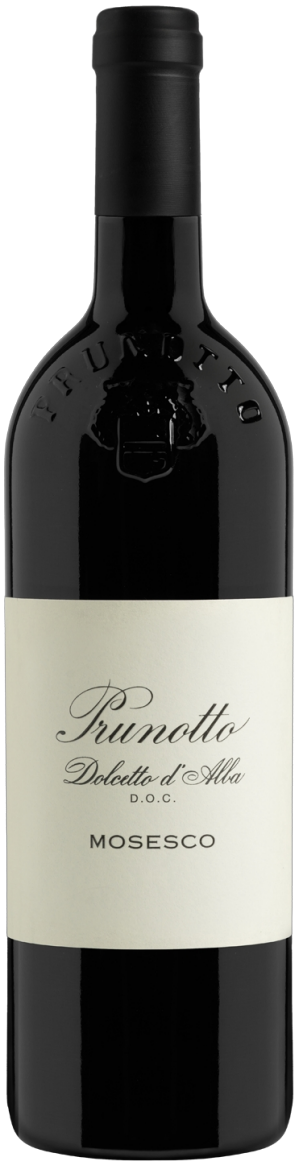
Prunotto



MOSESCO 2022

Classificazione

Dolcetto D'Alba DOC

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. The grape harvest took place on September 3rd.

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 vinous with fresh floral and fruity notes of cherries and black cherries. Its full palate is well-balanced with excellent typicity and an elegant almond finish.