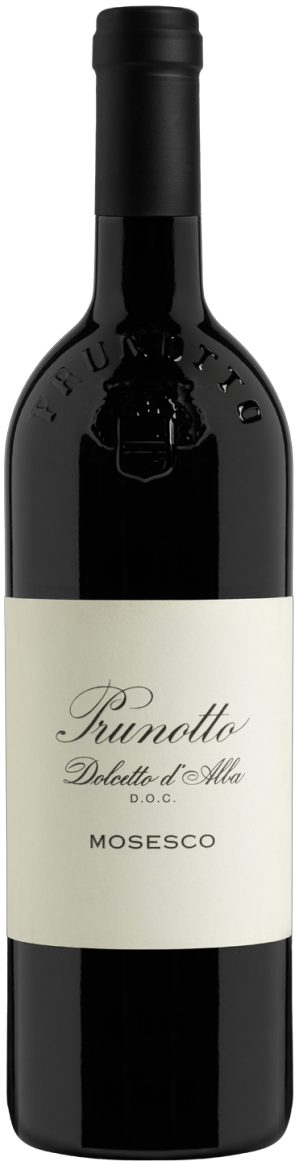
Prunotto



MOSESCO 2023

Classificazione

Dolcetto D'Alba DOC

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Mosesco took place on September 15th and 16th.

Prunotto

Harvest and Vinification

Freshly harvested grapes were brought to the cellar, 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.