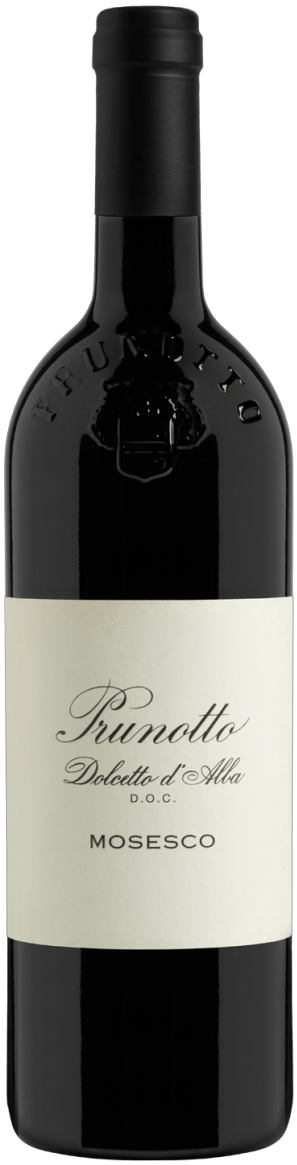
Prunotto



MOSESCO 2024

Classificazione

Dolcetto D'Alba DOC

Annata

2024

Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest for Prunotto Mosesco took place on September 25th.

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 with purple hues. The nose is vinous with fresh hints of flowers and fruit, especially cherries and black cherries. The full palate is well-balanced with excellent typicity and an elegant almond finish.