Prunotto



OCCHETTI 2016

Classificazione

Langhe DOC Nebbiolo

Annata

2016

Climate

Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rain showers that abundantly replenished groundwater reserves. The following weeks were cold, climatic conditions that caused a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. The harvest began on October 4th and was completed on October 12th.

Prunotto

Harvest and Vinification

Harvested grapes were destemmed and crushed on arrival in the cellar. The must was left in contact with the skins for a period of 7 days at a maximum temperature of 29 °C (84 °F). Malolactic fermentation was completed before winter. The wine was aged for approximately 18 months and then bottled.

Historical Data

A historic wine from the Prunotto estate produced since the 1970's. Soils are characterized by superficial sand, stratified levels of gravel and layers of clay and limestone that give the wine elegance and soft tannins.

Tasting Notes

Occhetti is garnet-tinged ruby red in color with good intensity. Its nose is elegant with notes of raspberries, roses and licorice. The palate is round and balanced with a lengthy finish.