Prunotto



OCCHETTI 2017

Classificazione

Langhe DOC Nebbiolo

Annata

2017

Climate

The 2017 vintage in Langhe will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting operations of Nebbiolo grapes began on September 14th and was completed on September 20th

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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 ample, balanced and with a great tannic persistence.