Prunotto



OCCHETTI 2018

Classificazione

Langhe DOC Nebbiolo

Annata

2018

Climate

The 2018 growing season was defined by a long winter season with generous rainfall that recharged groundwater reserves that were depleted during the 2017 growing season. Winter persisted until the beginning of March with lower than average seasonal temperatures, causing a slight delay in vine growth. Weather in spring and the first part of summer brought mild temperatures and frequent precipitation. Halfway through July, temperatures rose significantly; a long, stable stretch of beautiful weather followed allowing the grapes to slowly progress to full ripeness, yet each individual vineyard was able to express its unique characteristics.

Harvesting activities began on October 2nd and were completed on October 10th.

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Harvest and Vinification

Harvested grapes were destemmed and crushed upon arrival in the cellar. Maceration on the skins took place over 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 ruby red in color with garnet hues, typical of this grape variety. Its nose is elegant with notes of raspberries that smoothly merge with hints of roses and licorice. The palate is full, harmonious with a lengthy tannin-rich finish.