Prunotto



OCCHETTI 2019

Classificazione

Langhe DOC Nebbiolo

Annata

2019

Climate

Despite several snow events and limited rainfall, winter 2019 saw higher than average temperatures prompting early budding especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry summer which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards assured optimal berry development and ripening and preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny weather until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting activities began on October 3rd and were completed on October 19th.

Prunotto

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.