Prunotto



OCCHETTI 2020

Classificazione

Langhe DOC Nebbiolo

Annata

2020

Climate

A fairly uneventful winter marked the beginning of the 2020 growing season with mild temperatures and limited rainfall. The first half of spring was sunny and dry prompting early and uniform vine development. The months of May and June brought rainy weather that on one hand slowed down vine growth and set back the timetable, while on the other, significantly replenished groundwater resources. These conditions combined with moderate summer temperatures prevented vine water stress. Periodic cluster thinning regulated crop load and boosted optimal levels of sugar accumulation. Excellent climatic conditions in the month of September with considerable temperature swings between day and night guaranteed an optimal ripening phase. Harvesting activities began on September 28th and were completed on October 13th, 2020.

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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.