Prunotto



OCCHETTI 2021

Classificazione

Langhe DOC Nebbiolo

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness with an excellent balance between sugar levels, freshness, and polyphenolic maturity. Harvesting operations began on September 30th and were completed on October 20th.

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Harvest and Vinification

Upon arrival in the cellar, harvested grapes were destemmed and crushed. 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 16 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 the Nebbiolo grape variety. The nose is elegant with notes of raspberries accompanied by hints of roses and licorice. The palate is full and harmonious with a lengthy tannin-rich finish.