Prunotto



OCCHETTI 2022

Classificazione

Langhe DOC Nebbiolo

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. Harvesting operations took place between September 20th to October 4th.

Prunotto

Harvest and Vinification

Upon arrival in the cellar, freshly 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. The nose is elegant with notes of raspberries accompanied by hints of roses and licorice. The palate is full bodied and harmonious with a lengthy tannin-rich finish.