Prunotto



OCCHETTI 2023

Classificazione

Langhe DOC Nebbiolo

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest took place from October 4th to the 14th.

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, typical of this grape variety. The nose boasts floral and fruity aromas that offer rich notes of violets and roses. The palate is delicate and elegant with refined, voluminous tannins. Occhetti is a true expression of the Nebbiolo grape variety.