Prunotto

OCCHETTI 2024

Classificazione

Langhe DOC Nebbiolo

Annata

2024

Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest took place from October 11th to the 22nd.

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 tannins. Occhetti is a true expression of the Nebbiolo grape variety.