

Prunotto



PIAN ROMUALDO 2016

Classificazione

Barbera D'Alba DOC

Annata

2016

Climate

Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rain showers that abundantly replenished groundwater reserves. The following weeks were cold, climatic conditions that caused a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. The 2016 harvest of Barbera grapes for Pian Romualdo began on September 27th and was completed on October 1st. Barbera grapes benefited from the extended period of favorable weather acquiring excellent sugar levels that are perfectly balanced by its characteristic freshness.

Prunotto

Harvest and Vinification

Grapes were destemmed and crushed upon arrival in the cellar. Maceration on the skins lasted for approximately 7 to 8 days at a temperature that did not exceed 29 °C (84 °F). Malolactic fermentation was completed before the onset of winter. The wine was aged for 12 months.

Historical Data

Pian Romualdo was first produced in 1961 from Prunotto's vineyards located in the Monforte D'Alba area. Barbera vines grown here benefit greatly from temperature fluctuation between day and night, allowing Pian Romualdo to develop pronounced freshness, precise aromas and excellent aging potential.

Tasting Notes

Pian Romualdo is red-purple in color with ruby highlights. The nose is generous with notes of ripe black fruit and spices. The palate is full and balanced.