

Prunotto



PIAN ROMUALDO 2018

Classificazione

Barbera D'Alba DOC

Annata

2018

Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a disparity in berry maturation from vineyard to vineyard. Harvesting operations of Barbera grapes began on September 24th and was completed on October 10th.

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Harvest and Vinification

Grapes were destemmed and crushed upon arrival in the cellar. Maceration on the skins lasted for approximately 6 to 7 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.