Prunotto

PIAN ROMUALDO 2017

Classificazione

Barbera D'Alba DOC

Annata

2017

Climate

The 2017 vintage in Alba will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting operations of Barbera grapes began on September 8th and was completed on September 12th.

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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.