Prunotto

PIAN ROMUALDO 2019

Classificazione

Barbera D'Alba DOC

Annata

2019

Climate

Despite several snow events and limited rainfall, winter 2019 saw higher than average temperatures prompting early budding especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry summer which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny weather until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting operations took place from September 30th to October 7th.

Prunotto

Harvest and Vinification

Grapes were destemmed and crushed upon arrival in the cellar. Maceration on the skins lasted for approximately 6/7 days at a temperature of about 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.