Prunotto

PIAN ROMUALDO 2020

Classificazione

Barbera D'Alba DOC

Annata

2020

Climate

The 2020 winter season began with mild temperatures and limited precipitation without any particularly critical weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. During the months of May and June, unstable weather brought a considerable number of rainy days that slowed down vine development. These climatic conditions set the timetable back but provided beneficial groundwater reserves that prevented water stress during the summer months that progressed normally with temperatures in the norm. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September, with significant fluctuations between day and night temperatures, that guaranteed an ideal ripening phase. The grape harvest began on September 16th and was completed on September 26th.

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Harvest and Vinification

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