Prunotto

PIAN ROMUALDO 2022

Classificazione

Barbera D'Alba DOC

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. Harvesting activities began on September 12th and were completed on September 15th.

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 approximately 16 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-purplish color with dark ruby highlights. The nose is generous with notes of dark fruit and spices. The palate is full bodied and harmonious.