Prunotto

PIAN ROMUALDO 2023

Classificazione

Barbera D'Alba DOC

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest began on September 25th and was completed September 28th.

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 an intense ruby red color. The nose is complex: notes of blackberries, cherries, strawberries and red fruit jam accompany spicy hints of cinnamon, vanilla and green pepper. The palate is well-balanced and generous and is sustained by freshness characteristic of the Barbera grape variety.