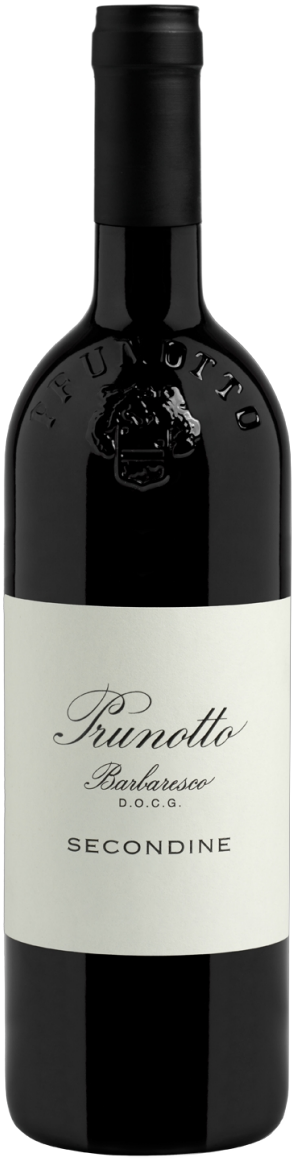
Prunotto



SECONDINE 2017

Classificazione

Barbaresco DOCG

Annata

2017

Climate

The 2017 vintage will be remembered in the Langhe area of Piedmont for its warm climate and limited rainfall. Winter was mild with little snowfall, while the first part of spring was distinguished by temperatures above normal seasonal averages which accelerated the vegetative development of the vine. Towards the end of the month of April, there was a sudden and unexpected lowering of temperatures and frost which touched certain vineyards on the valley floor and in hillside exposures. A lengthy period of fine weather began from May on with high temperatures during the summer season. A few isolated rainstorms in August provided a positive accumulation of ground water in the soil, of fundamental significance for the continuation of the vegetative activity of the vines. Temperatures dropped significantly from the first week of September on accompanied by excellent temperature swings from daytime heat to evening and nighttime coolness. In summary: this was a vintage distinguished by low production but one characterized by high quality. The Secondine harvest took place on September 15th, 2017.

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Harvest and Vinification

The grapes were destemmed and pressed upon their arrival in the cellar. The maceration on its skins lasted some ten days at a maximum temperature held to 86 °Fahrenheit (30 °Centigrade). The malolactic fermentation was terminated before winter. The wine aged for at least twelve months in oak casks. Secondine was given a further several month period of bottle aging before commercial release.

Historical Data

Secondine is one of the most historic zones of all zones of Barbaresco and of the Nebbiolo grape, situated as it is at the foot of the town in the small valley which, from the Tanaro river, reaches as far as the amphitheater of Pajé. A sub-zone already recognized as such by Lorenzo Fantini (1879), Secondine was then mentioned by Renato Ratti as well in his map of Barbaresco, published in 1984. The loamy soil and the amphitheater, able to protect this vineyard, make this area a perfect one for the production of Barbaresco. Prunotto's Secondine represents a profound interpretation of the Nebbiolo grape, characterized by an exceptional elegance and distinguished by round and velvety tannins in its structure.

Tasting Notes

Secondine shows a ruby-garnet color to the eye along with light brick highlights. The nose is complex with notes of raspberries and roses which unite with sensations of tobacco, white pepper and liquorice. The palate is elegantly structured and balanced, silky in its tannic texture and sweet.