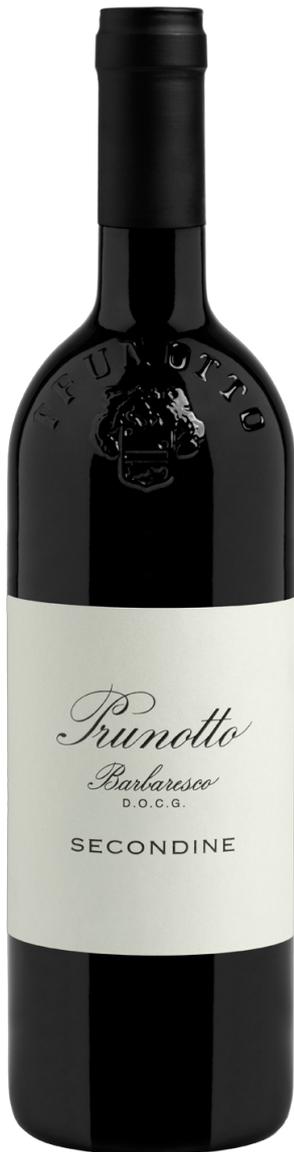


# *Prunotto*



## SECONDINE 2018

### Classificazione

Barbaresco DOCG

### Annata

2018

### Climate

The 2018 growing season was defined by a longer than usual winter with abundant rainfall that replenished groundwater resources that were depleted due to 2017's climatic trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a slow start to the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual, regular ripening phase. There were notable differences in ripening times in the various vineyards. The grape harvest for Secondine took place on September 29<sup>th</sup>.

# *Prunotto*

## 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.