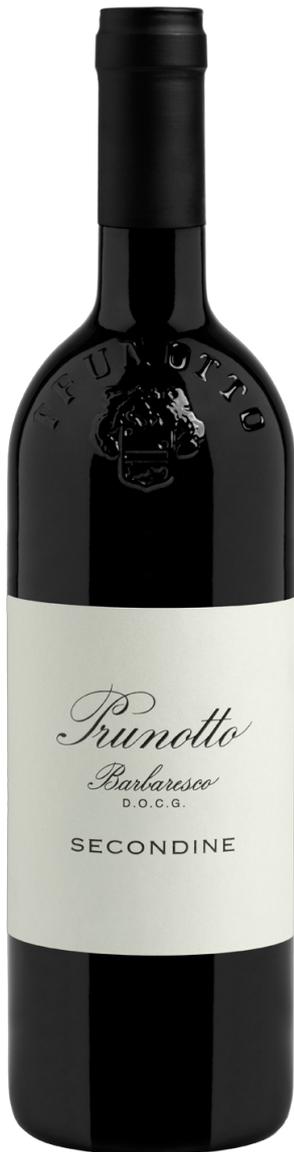


# *Prunotto*



## SECONDINE 2019

### Classificazione

Barbaresco DOCG

### Annata

2019

### Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry summer which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny weather until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting operations for Secondine took place on October 10<sup>th</sup>.

# *Prunotto*

## Harvest and Vinification

Immediately upon arrival in the cellar, grapes were destemmed and crushed. Fermentation took place over a period of approximately 10 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before winter. The wine was aged for at least 12 months on oak barrels. Secondine was then aged for an additional period in the bottle before being released.

## 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 2019 is a bright ruby red color. The nose delivers fragrant, well-defined aromas, hints of red fruit and forest floor are accompanied by notes of aromatic herbs and both floral and spicy aromas. The palate is pleasant, elegant, remarkably supple with refined tannins. Secondine 2019 closes with a long savory finish.