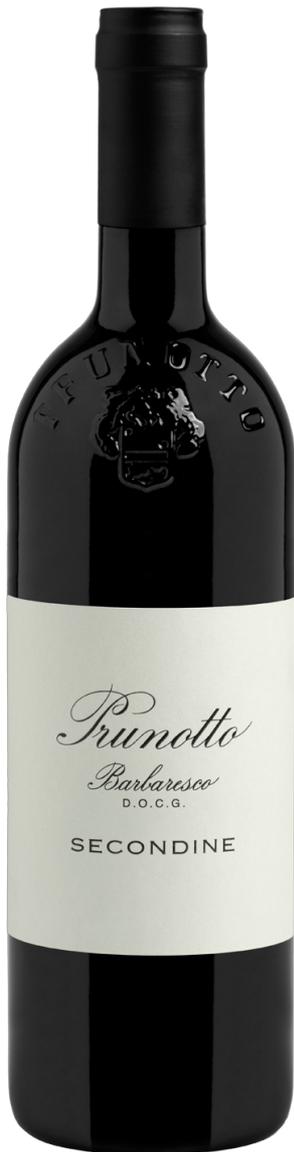


Prunotto



SECONDINE 2021

Classificazione

Barbaresco DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest took place on October 8th.



Harvest and Vinification

Freshly harvested grapes were destemmed and crushed. Fermentation lasted for approximately one week 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 2021 is clear bright red in color with ruby hues. The nose opens generous and refined with notes of violets, forest floor, roses and small red fruit, especially raspberries, and leads over to hints of spices and impressions of licorice. The palate is elegant and captivating for close-knit texture and mineral notes, accompanied by ripe savory tannins.