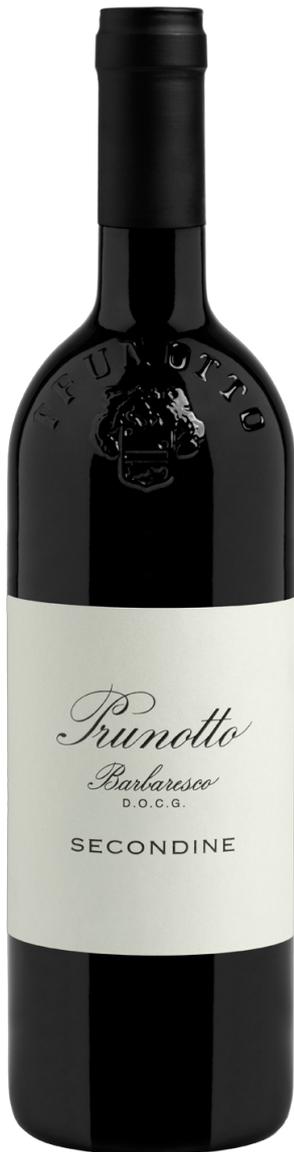


# *Prunotto*



## SECONDINE 2020

### Classificazione

Barbaresco DOCG

### Annata

2020

### Climate

The 2020 winter season began with mild temperatures and limited precipitation without any particularly critical weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. The months of May and June brought a considerable number of rainy days that slowed down vine development, losing the head start achieved in spring. These climatic conditions provided beneficial groundwater reserves and, together with moderate summer temperatures, prevented water stress in the vineyards. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September, with significant fluctuations between day and night temperatures, that guaranteed an ideal ripening phase. The grape harvest took place on September 29th.

# *Prunotto*

## 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 2020 is clear bright red with ruby highlights. The nose is generous, intense, and seductive: floral aromas of violets and roses combine with hints of red fruit especially raspberries and strawberries. The palate is pleasant, delicate with good balance between body and freshness and is defined by elegant supple tannins.