

Prunotto



VIGNA COLONNELLO 2012

Classificazione

Barolo DOCG Riserva Bussia

Annata

2012

The Wine

Vigna Colonnello is produced from one single prized hectare (2.5 acres) in the Monforte d'Alba area. This wine represents the two combined spirits of the Barolo territory and celebrates the encounter of two first-class terroirs. A wine with silky tannins capable of expressing the finesse and elegance of Tortonian soils while exalting the structure and power of Serravallian terrain.

Prunotto

Grape Variety

100% Nebbiolo

Climate

The 2012 vintage was characterized by mild early winter conditions with above average temperatures and by the month of February that brought very cold weather accompanied by an abundance of snow. Spring was cool and rainy and with the arrival of the month of May, climatic conditions became hot and were rarely disrupted by episodes of rainfall that did occur, but only in limited areas. The vines' vegetative cycle continued normally as spring rainfall had replenished groundwater reserves. At the end of August and the beginning of September several rain showers restored water reserves in the soil refreshing the vines. Harvesting began the first week of September, about a week earlier than average. Generally speaking, the 2012 vintage had lower than average yields but with high quality berries with excellent balance. Harvesting operations in the Vigna Colonnello vineyard began on September 22nd.

Harvest and Vinification

After harvesting, grapes were brought to the cellar and gently crushed; only 65% of the grapes were destemmed. Maceration on the skins in stainless steel tanks lasted approximately 15 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed by the end of winter. The wine was aged in French oak barrels of different capacities for 18 months and for 24 months in stainless steel. After bottling, the wine was aged for an additional period of 24 months before being released.

Historical Data

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Tasting Notes

Vigna Colonnello is an intensive red color with ruby highlights. The nose presents pleasing aromas of rose petals, raspberries and pomegranate that blend with spicy and balsamic notes. Its intense palate has soft supple tannins and a long lasting dense aftertaste.