

Prunotto



VIGNA COLONNELLO 2013

Classificazione

Barolo DOCG Riserva Bussia

Annata

2013

Climate

The winter and spring of the 2013 vintage were characterized by a climate which, on the whole, was cool and damp. These climatic conditions, together with the rain and the lower minimum temperatures which were registered towards late May, created delays in the vegetative cycle but guaranteed ample reserves of ground water in the soil. Sunny days and a positive excursion between daytime heat and evening and nighttime coolness assisted a slow but steady ripening of the grapes. A careful selection of the harvested crop, choosing only the finest berries to be fermented, was essential to success. The picking of the Vigna Colonnello vineyard, later than usual like other grape sources, took place on October 13th, 2013.



Harvest and Vinification

Upon their arrival in the cellar, the grapes were destemmed and only 65% pressed. The fermentation, which took place in temperature-controlled stainless-steel tanks, lasted approximately fifteen days at a temperature held to a maximum of 86 °Fahrenheit (30 °Centigrade). The malolactic fermentation was concluded by the end of winter. The aging of the wine took place in oak casks of various sizes, first for a period of eighteen months and then for twenty four months in stainless steel. The wine was successively aged for twentyfour months in bottle before commercial release.

Historical Data

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.

Tasting Notes

Vigna Colonnello shows a red tonality with ruby highlights. The nose is struck by pleasurable notes of rose petals, of raspberries, and by pomegranates along with nuances of red berry fruit, which fuses with spicy and balsamic sensations. The palate is intense, with an excellent concentration of sweet and enveloping tannins along with a long and ample finish and aftertaste.