

Prunotto



VIGNA COLONNELLO 2014

Classificazione

Barolo DOCG Riserva Bussia

Annata

2014

Climate

Although the 2014 vintage presented complex climatic conditions, it held some pleasant surprises producing high quality grapes due to favorable end of season weather. A premature spring season prompted early vine development while summer delivered rain showers requiring extensive work in the vineyards to keep the clusters healthy. September and October brought beautiful sunny days with good temperature swings that encouraged optimal ripening of the grapes and promoted ideal concentrations of phenolic compounds. Harvesting activities in the Vigna Colonnello vineyard took place on October 9th.

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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 7 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before 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

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 is red with ruby-orange hues. The nose presents pleasing aromas of rose petals, raspberries and pomegranate that merge with spicy and balsamic notes. Its intense palate has soft supple tannins, mouth filling with a long lasting, dense finish.