

Prunotto



VIGNA COLONNELLO 2015

Classificazione

Barolo DOCG Riserva Bussia

Annata

2015

Climate

The 2015 vintage's growing season began with abundant snowfall in winter that guaranteed excellent water reserves in the soils. Mild springtime temperatures prompted early vine growth that continued to remain ahead of schedule throughout the following seasons. Climatic conditions in summer were dry with higher-than-average temperatures up until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the soils. Harvesting of Nebbiolo grapes for Vigna Colonnello took place on September 25th.

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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.