Prunotto



VIGNA COLONNELLO 2016

Classificazione

Barolo DOCG Riserva Bussia

Annata

2016

Climate

The first half of the 2016 growing season was defined by mild temperatures and dry conditions. Repeated rain showers in the month of March guaranteed good groundwater reserves in the vineyards. The following months brought lower than average temperatures that led to a delay of about 10 days in the vines' vegetative growth. This trend continued up until the end of the summer season, characterized by cool climatic conditions. The grape harvest took place on October 3rd, 2016.

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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 was conducted in stainless steel tanks for a period of 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 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 garnet ruby red in color. The nose is complex offering aromas of spices, even exotic spices, dried flowers, and forest floor. Remarkable on the palate for the excellent concentration of refined tannins, supple, able to envelop the palate without being aggressive. The finish is long and persistent.