

Prunotto



VIGNA COLONNELLO 2017

Classificazione

Barolo DOCG Riserva Bussia

Annata

2017

Climate

The 2017 growing season in the Barolo area will be remembered for hot temperatures and minimal precipitation. Winter was mild with limited snowfall, while the first half of spring was defined by occasional rain showers and temperatures above seasonal averages resulting in early vine development. A sudden drop in temperatures was registered at the end of April with several frost events that affected in particular hillside vineyards. A lengthy period of beautiful weather began in the month of May and continued into the summer season, culminating with very high temperatures. Several isolated rain showers in the month of August provided generous groundwater reserves, essential for completion of the vines' vegetative cycle. As of the first week of September, temperatures dropped considerably with significant temperature swings between day and night. In general, this vintage produced lower yields, but the grapes were of excellent quality. Harvesting took place on September 19th.



Harvest and Vinification

After harvesting, grapes were brought to the cellar and gently crushed; only 70% of the grapes were destemmed. Maceration on the skins was conducted in stainless steel tanks for a period of approximately 8 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 afterwards, for 24 months in stainless steel. After bottling, the wine was aged for an additional period of 36 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 ruby red with garnet hues. The nose is intense and well-balanced with notes of blueberries, raspberries and currants accompanied by balsamic hints, impressions of Mediterranean scrub and floral notes of dried roses. The well-balanced palate has a powerful and fine tannic texture while at the same time expresses great elegance. The finish is long and complex.