

Prunotto



VIGNA COLONNELLO 2019

Classificazione

Barolo DOCG Riserva Bussia

Annata

2019

Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry weather which was followed by rain during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny skies until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. Harvesting activities for Vigna Colonnello took place on October 13th.



Harvest and Vinification

Freshly harvested 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 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 then bottled where it continued to age for 48 months.

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 2019 is garnet red. On the nose, aromas of black cherries and plums encounter light balsamic hints and notes of roses. The bouquet is completed by impressions of blackberries, wild flowers and small red fruit. The palate is elegant and refined, mouth filling with supple polished tannins sustained by excellent freshness. The long finish echoes aromas perceived on the nose.