

# *Prunotto*



## VIGNA COLONNELLO 2018

### Classificazione

Barolo DOCG Riserva Bussia

### Annata

2018

### Climate

The 2018 growing season was defined by a long winter with abundant rainfall that replenished groundwater resources that were depleted due to 2017's climate trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a slow start to the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual, regular ripening phase, while still maintaining heterogeneity among the vineyards. The grape harvest took place on October 10<sup>th</sup>.



## 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 deep red with ruby hues. The nose presents pleasant aromas of rose petals, raspberries and pomegranate that follow over to hints of spices and balsamic notes. The palate is intense while at the same time exceptionally elegant with supple, mouth filling tannins. The wine closes with a long consistent finish.