

Prunotto



BARBARESCO 2018

Classificazione

DOCG

Annata

2018

Climate

The 2018 vintage's growing season was defined by a long winter with generous precipitation that replenished groundwater resources depleted after 2017's climatic conditions. Winter weather persisted up until the beginning of March with temperatures that were lower than seasonal averages resulting in a slow start to vine growth. Spring and the first part of summer both saw frequent rain showers and cooler temperatures. Halfway through July temperatures rose considerably; a long steady stretch of beautiful weather coaxed the grapes through a slow regular ripening phase, yet at the same time each vineyard maintained its individual diversity. Harvesting activities began on October 3rd and were completed on October 8th.

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Harvest and Vinification

Carefully selected grapes were brought to the cellar, destemmed and crushed. Maceration on the skins lasted 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. Barbaresco was aged in oak barrels of varying capacities for approximately one year.

Historical Data

Prunotto's Barbaresco is produced from vineyards in Treiso and Neive in the Barbaresco area, it's the elegant expression of Nebbiolo. An aristocratic wine yet accessible and pleasant. It is aged in large oak barrels of varying capacities to enhance balance and softness on the palate.

Tasting Notes

Barbaresco 2018 is an intense garnet red color. Its nose is complex with aromas of red fruit and spicy notes. The palate is full and velvety with a persistent finish.