

Prunotto

VIGNA COLONNELLO

2008

VINTAGE

- ✦ The 2008 vintage is one of superior quality and produced grapes with excellent balance.
- ✦ The cool climate of spring gradually warmed to an exceptionally hot August with scarce rainfall.
- ✦ Prior to harvest the region experienced notable day-to-night temperature swings, perfect for ensuring the grapes reached their optimum level of ripeness.

VINEYARD HISTORY

- ✦ The Bussia vineyard is one of the most prestigious single vineyards in the township of Monforte, the heart of the Barolo area.
- ✦ Within the confines of the Bussia sub-zone, Prunotto has identified a 2.5 acre plot known by local growers as “Vigna Colonnello” (“the Colonnello vineyard”).
- ✦ The plot enjoys a west-southwestern exposure with vines between 35 and 40 years of age.
- ✦ The soil here is also markedly different and consists of 25% sand, 25% clay, and 50% loam.
- ✦ Given these special characteristics, the fruit is fermented and aged on its own to produce a very special Barolo Riserva wine.

VINIFICATION

- ✦ The grapes were selected in the vineyard, pressed and partially destemmed.
- ✦ Fermentation lasted about 25 days and was conducted in a stainless steel tank.
- ✦ The wine was then aged in 1,300 gallon oak casks over a 24 month period and then aged again in stainless steel tanks for another 12 months.
- ✦ The wine was bottle aged for another 18 months prior to being released.

TASTING NOTES

Red with ruby highlights, the wine shows floral aromas of rose petal along with perfectly ripe red fruit, like raspberries and pomegranates, with hints of spice and balsamic. The flavors are intense with full, enveloping, and supple tannins that persist in the finish.

FOOD PAIRING Pair with meat and game dishes and cheeses.



ORIGIN: BAROLO DOCG

BLEND: 100% NEBBIOLO

ALCOHOL: 14%