

Prunotto

BAROLO DOCG 2011

VINTAGE

- ✦ The 2011 vintage will long be remembered as completely atypical due to the extreme temperature swings throughout the growing season.
- ✦ Normal winter weather was followed by high temperatures in April when the growing season began two weeks earlier than normal.
- ✦ In the months that followed, the temperatures swung from high to low with little consistency.
- ✦ In August, temperatures were well above 85 degrees Fahrenheit, but the ample ground water reserves helped the vines from becoming stressed.
- ✦ The harvest began 12 days earlier than normal, but the grapes that were harvested were extremely well-balanced in sugar and acidity.

VINEYARD HISTORY

- ✦ This Barolo is sourced from vineyards in the townships of Monforte, Castiglione Falletto, and Serralunga.
- ✦ The soils are characterized by “Santa’Agata fossil marls,” and are particularly rich in clays, magnesium and manganese.

VINIFICATION

- ✦ The selected grape bunches were de-stemmed and soft crushed. The grapes fermented on their skins for 15 days at controlled temperatures.
- ✦ After alcoholic fermentation, the wine underwent malolactic fermentation which was completed by the end of winter.
- ✦ The wine was principally aged in for 12 months French oak casks, with a small part aged in smaller oak barriques used once previously.
- ✦ The wine was bottled and aged an additional 12 months in the Prunotto cellars before release.

TASTING NOTES

Garnet in color with ample and complex aromas of violets and berry fruit, this wine is velvety in body, full in flavor and well-balanced.

FOOD PAIRING

Its structure and body make it an ideal match for meat and game dishes and for cheese.



ORIGIN: BAROLO DOCG

BLEND: 100% NEBBIOLO

ALCOHOL: 13.5%