

Prunotto

BRIC TUROT BARBARESCO 2011

VINTAGE

- ✦ The 2011 vintage will long be remembered as a completely atypical one for the extreme temperature swings during various phases of 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 periods of high temperatures to those that were relatively cool.
- ✦ 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 their sugars and acidity.
- ✦ The grapes are rich in color, aroma and flavor.

VINEYARD HISTORY

- ✦ The soils where this Barbaresco is sourced are characterized by “Santa’Agata fossil marls,” which are particularly rich in elements like manganese, zinc and boron.
- ✦ Composed of fine-grain particles, they tend to form laminated strata, or silty marls, which easily erode.

VINIFICATION

- ✦ Selected grape bunches were de-stemmed and gently crushed. The grapes fermented on their skins for 10 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 for 10 months in French oak casks, with a small part aged in smaller oak barriques used once previously.
- ✦ The wine was bottled and aged an additional 10 months in the Prunotto cellars before release.

TASTING NOTES

The wine is garnet red in color with dark ruby highlights and exhibits a complex nose full with notes of licorice, berry fruit, cinnamon, cloves and violets. The flavors feature solid and ample tannins and a long finish of ripe fruit.

FOOD PAIRING

With its full body and significant structure, it is an excellent match to meat dishes and to cheeses.



ORIGIN: BARBARESCO DOCG

BLEND: 100% NEBBIOLO

ALCOHOL: 14.0%

