

Prunotto

VIGNA COLONNELLO

Barolo Bussia Riserva

2011

VINTAGE

- ✦ The 2011 vintage was completely atypical, with extreme temperature swings from one type of climate to another during the various phases of the growing season. Normal winter weather was followed by high temperatures in April, which led to an early – two week – start in the growth and development of the vegetation.
- ✦ During the month of August temperatures were above 30° centigrade (86° Fahrenheit) and this warmth, with the assistance of the ample reserves of water in the soil, helped maintain the various phases of the ripening cycle.
- ✦ The harvest, consequently, began twelve days earlier than the usual seasonal averages.

VINEYARD HISTORY

- ✦ The Bussia cru is one of the most prestigious locations 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 consists of 25% sand, 25% clay and 50% loam.
- ✦ Given these special characteristics, the Colonnello 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 20 days and was conducted in stainless steel tanks.
- ✦ The wine was aged in 1,300-gallon oak casks over an 18-month period and then for an additional 24 months in stainless steel tanks.
- ✦ After bottling, the wine was aged for another 24 months in the Prunotto cellars prior to release.

TASTING NOTES

Red in color with ruby highlights, the wine displays floral aromas of rose petals along with perfectly ripe red fruit (raspberries and pomegranates) and spicy and balsamic notes. The flavors are intense with full, enveloping and supple tannins with a long and persistent finish and aftertaste. Its solid structure and firm body are an excellent match with meat and game dishes and with cheese.



ORIGIN: BAROLO DOCG RISERVA

BLEND: 100% NEBBIOLO

ALCOHOL: 14%