

Prunotto

VIGNA COLONNELLO

2012

Barolo Riserva Bussia

VINTAGE

- ✦ In 2012, after an early winter with mild weather, temperatures plunged to extremely low levels (-4° to 5° Fahrenheit) and was accompanied by abundant snowfall.
- ✦ A cool, rainy spring was followed by a sustained period of warmth, rarely interrupted by rainfall. Despite the high temperatures, the vines succeeded in resisting stress thanks to the reserves of groundwater accumulated during the spring. The intense rains that arrived in late August and early September were quite beneficial for the crop.
- ✦ Picking began during the first week of September, approximately a week earlier than usual.
- ✦ This vintage was one of low production, with healthy grapes which gave the wine great balance.

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

A strong red in color with ruby highlights in color, 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 and 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: 13.5%

