

# Prunotto

**BARBARESCO 2013**

## VINTAGE

- ✦ The winter and spring of 2013 were notably damp and cold, though provided good reserves of ground water for the growth and development of the vines.
- ✦ Flowering took place 12 days later than average and because of the cooler temperatures a percentage of them weren't fertilized and dropped.
- ✦ By August, however, a return to warm, sunny days and cooler evenings favored slow and steady ripening of the fruit.
- ✦ Harvest began in mid-September, two weeks later than in 2012, but with select hand-picking the fruit derived from this harvest is one of fine balance between sugars, fragrance and acidity.

## 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.
- ✦ Most of the wine was 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

Garnet red in color, with good tonal intensity, the 2013 vintage expresses a complex aroma with notes of red fruit and licorice. It is full and velvety on the palate with a long finish and aftertaste.

## FOOD PAIRING

The wine's full-bodied structure, make it an excellent match for meat dishes and for cheese.



**ORIGIN:** BARBARESCO DOCG

**BLEND:** 100% NEBBIOLO

**ALCOHOL:** 13.5%