

Prunotto

BRIC TUROT BARBARESCO

2013

VINTAGE

- ☞ The winter and spring were both notably damp and cold. Given these climatic conditions, the vines were able to begin their growth and development with good reserves of ground water, but significantly later than recent vintages.
- ☞ A further delay in vine growth and development was caused, above and beyond the rains of late May, by a drop in the minimum daily temperatures during this period. Flowering took place twelve days later than normal.
- ☞ Bud set was regular in the better-positioned vineyard plots, but a certain percentage of the flowers, in cooler and damper sites, were not fertilized and dropped.

VINEYARD HISTORY

- ☞ The soils in the vineyard 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 destemmed and pressed.
- ☞ The fermentation on the skins lasted approximately fifteen days at a maximum temperature 86° Fahrenheit and the malolactic fermentation finished before the beginning of winter.
- ☞ The wine aged for at least 12 months in oak casks of different sizes and capacity.

TASTING NOTES

The 2013 Bric Turot Barbaresco is garnet red in color with dark ruby highlights and a complex nose filled with licorice, berry fruit, cinnamon, clove and violet. The palate has solid and ample tannins with a long finish of ripe fruit. Serve at a temperature of 62° Fahrenheit.

FOOD PAIRING

It is an excellent pairing with meat dishes and cheeses with its full body and structure.



ORIGIN: BARBARESCO DOCG

BLEND: 100% NEBBIOLO

ALCOHOL: 13.5 %