Prunotto

MOMPERTONE MONFERRATO ROSSO DOC | 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
- Prunotto purchased the picturesque Mompertone vineyard in 1999.
- The vineyard is in the township of Calliano in the Basso Monferrato area of Asti province, at an elevation just shy of 1,000 feet above sea level.
- The soil is rich in clay with veins of sand.

VINIFICATION
- Once harvested, grape bunches were immediately de-stemmed and soft crushed. The Barbera grapes were fermented on their skins for 9 days at controlled temperatures. The Syrah grapes were fermented on their skins for 10 days in temperature controlled oak fermenters.
- After alcoholic fermentation, the wine underwent malolactic fermentation which was completed by the end of December.
- The two wines were then blended. Sixty percent of the blend was aged for 10 months in French oak casks. The other 40% was aged for 10 months in oak barrels that were used one or two times previously.
- The wine was aged for 10 months in bottle before release.

TASTING NOTES
- Deep ruby red in color with purple highlights, this wine has rich fruity aromas of plums and cherries with hints of violets, coffee and spices. The palate is ample, dense and full with soft tannins that are elegant and long on the finish.

FOOD PAIRING
- It is an excellent match with roasted meat dishes, pot-au-feu and fresh cheeses.

ORIGIN: MONFERRATO ROSSO DOC

BLEND: 60% BARBERA, 40% SYRAH

ALCOHOL: 14%