



ALCOHOL: 13.5%

BLEND:

100% Nebbiolo

BAROLO DOCG

2015 Barolo

VINTAGE NOTES

- The 2015 vintage started out with a cold, wet winter that created excellent water reserves in the soil.
- Mild springtime temperatures prompted early vine growth that continued throughout the season.
- Summer was very dry with above average temperatures. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards.
- Harvesting of the Nebbiolo grapes began on September 24th through October 2nd.

VINEYARD NOTES

- This Barolo is sourced from vineyards in the townships of Monforte, Castiglione Falletto, and Serralunga.
- The soils are characterized by “Santa’ Agata fossil marls,” and are particularly rich in clays, magnesium and manganese.

WINEMAKING NOTES

- The selected grape bunches were de-stemmed and soft crushed. The grapes fermented on their skins for 15 days at controlled temperatures.
- The wine was principally aged for 12 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 12 months in the Prunotto cellars before release.

RECOMMENDED FOOD PAIRINGS

- Its structure and body make it an ideal match for meat and game dishes and for cheese.

TASTING NOTES

The 2015 vintage is a brilliant ruby red in color. This red wine offers complex aromas of violets and wild berries. The wine is structured with a smooth texture and a pleasant, persistent finish.