

Prunotto

**OCCHETTI NEBBIOLO
D'ALBA DOC**

2015

VINTAGE

- ☼ The year began with a very snowy winter, which helped create abundant ground water reserves. A mild spring led to an early start to vine development, which lasted all the way through the growing season. No rain fell from mid-June on, and temperatures stabilized at levels above seasonal averages until the end of August.
- ☼ The ripening of the grapes was not influenced by this lengthy heat wave, thanks to the accumulated reserves of moisture in the soil.
- ☼ The entire crop was of excellent quality, both in terms of the health of the grapes and the balance of sugar and acidity.

VINEYARD HISTORY

- ☼ The Occhetti vineyard is in the township of di Monteu Roero 825 feet above sea level.
- ☼ The vineyard is characterized by a south-southwestern exposure with sandy soils of little depth, stratified with layers of gravel and clay sand.

VINIFICATION

- ☼ Grapes were destemmed, pressed and macerated for ten days.
- ☼ The wine underwent malolactic fermentation then aged for 12 months in both large and small two-year-old oak casks.
- ☼ After bottling, the wine aged in bottle for an additional four months prior to release.

TASTING NOTES

- ☼ The wine is a deep ruby red, leaning towards garnet. The nose conveys notes of raspberry, rose and licorice. The palate is full and balanced in flavor with a long finish.



ORIGIN: NEBBIOLO D'ALBA DOC

BLEND: 100% NEBBIOLO

ALCOHOL: 13.5%