



ALCOHOL: 13.5%

BLEND:

100% Nebbiolo

BARBARESCO DOCG

2016 Barbaresco

VINTAGE NOTES

- Weather in January and early February tended to be moderate with mild temperatures and limited precipitation.
- March brought frequent rainfall that abundantly replenished groundwater reserves in the vineyards.
- Spring had lower than average temperatures causing a delay in vine growth by about 10 days that continued up until the end of summer.
- Harvesting began on September 30th and was completed on October 12th.

VINEYARD NOTES

- The soils where this wine is sourced are characterized by “Santa’Agata fossil marls,” which are rich in elements of manganese, zinc and boron.
- Composed of fine-grain particles, they tend to form laminated strata, or silty marls, which easily erode.

WINEMAKING NOTES

- Grape bunches were de-stemmed and gently crushed. The grapes fermented on their skins for 10 days and then underwent malolactic fermentation.
- 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.

RECOMMENDED FOOD PAIRINGS

- This wine, given its full-body and structure, pairs very well with meat dishes and with cheese.

TASTING NOTES

The 2016 Barbaresco Red Wine is an intense garnet red in color. The nose is complex with aromas of red fruit and spicy notes. The palate is full and velvety with a persistent finish.