

Prunotto

DOLCETTO D'ALBA 2016

VINTAGE

- ✦ The 2016 vintage was characterized by mild temperatures and little rainfall in January and February with March bringing high precipitation which left valuable reserves of ground water in the soil.
- ✦ A decrease in temperatures in the spring led to a delay in the growth and development of the vine by 10 days. The delay continued through the end of summer, which also began slowly but then developed positively and continued with warm temperatures through the end of September.
- ✦ The 2016 harvest was certainly one of the longest in recent years: it began on September 12th with Arneis and Dolcetto and continued without a pause up until the picking of the last Nebbiolo in mid-October.

VINEYARD HISTORY

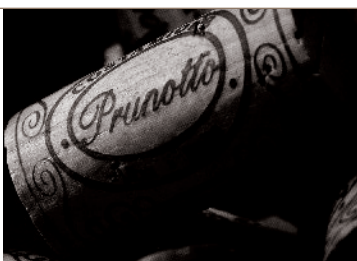
- ✦ Dolcetto is produced from vineyards in Barbaresco, Treiso, Alba and Monforte.
- ✦ The soil is a mixture of sand and clay.

VINIFICATION

- ✦ Once harvested, grape bunches were immediately de-stemmed and soft crushed. The grapes macerated on their skins for 7 days at controlled temperatures.
- ✦ Malolactic fermentation ended in the middle of December.
- ✦ The wine was aged for several months in stainless steel tanks before bottling in the spring.
- ✦ Dolcetto is a traditional wine of the Piedmont area. Prunotto's modern cellar techniques have greatly enhanced the characteristic fragrance and flavor.

TASTING NOTES

The 2016 Dolcetto is ruby red in color with aromas of red fruit and flowers on the nose. A classic Piedmontese wine that is versatile and can be paired with a variety of dishes or throughout an entire meal.



ORIGIN: DOLCETTO D'ALBA DOC

BLEND: 100% DOLCETTO

ALCOHOL: 12.5%