

# Prunotto

**FIULOT BARBERA  
D'ASTI DOCG**

**2017**

## VINTAGE

- ✦ The 2017 vintage was characterized by a hot climate and scarce rainfall. Winter was mild with little snowfall, while the beginning of spring was marked by precipitation and above average temperatures, which favored early vine growth and development.
- ✦ Towards the end of April, an abrupt fall in temperatures occurred, with frost damage which struck the valley floors. A lengthy period of fine weather followed, which ended in high temperatures recorded during the summer.
- ✦ A few isolated rainstorms during August brought useful reserves of water to the soil, fundamental for continuing the ripening cycle.
- ✦ Temperatures decreased significantly during September, helping create important temperature swings between daytime warmth and nighttime coolness.
- ✦ The picking of grapes began with the Moscato and Arneis on August 24th and was completed on September 24th with the Nebbiolo grapes.

## VINEYARD HISTORY

- ✦ Fiulot is produced from the Costamiòle vineyard in the township of Agliano, known for its light-colored clay soil, rich in calcareous marl.
- ✦ The Costamiòle vineyard was the second vineyard purchased when the Antinori family took ownership of Prunotto. It is named for the house on the top of this hillside property.

## VINIFICATION

- ✦ Once harvested, grape bunches were immediately de-stemmed and gently crushed. The grapes fermented on their skins for 5 days at controlled temperatures.
- ✦ After alcoholic fermentation the wine underwent malolactic fermentation which was completed by early winter.
- ✦ The wine was aged for several months in stainless steel tanks before bottling in the spring.

## TASTING NOTES

- ✦ The wine is an intense, vivid red in color with deep aromas of dark red fruit such as cherry and plum. It is abundant in these fresh and harmonious fruit flavors, which make it very enjoyable in its youth.

## FOOD PAIRING

- ✦ This wine pairs well with simple dishes such as hors d'oeuvres, soups, risotto, and pasta.



**ORIGIN:** COSTAMIÒLE VINEYARD,  
BARBERA D'ASTI DOCG

**GRAPES:** 100% BARBERA

**ALCOHOL:** 13.5%

