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BAROLO

2012 **Classification:** Barolo docg

Grapes: Barolo docg

Origin & Soil: vineyards in the townships of Monforte, Castiglione Falletto, and Serralunga. The soils from the Tortonian-Messinian period - the so-called "Sant'Agata fossil marls" - are particularly rich in calcareous clays and elements such as

Taste: garnet red in color with ample and complex aromas of violets and berry fruit, full and velvety in flavor and very balanced. Its structure and body make it an ideal match for meat and game dishes and for cheese.

Climate Vintage: In 2012, after an early winter with rather mild weather for the period, temperatures plunged to extremely low levels (-15° to -20° centigrade) and were accompanied by abundant snowfall.

A cool and rainy spring was followed, from May on, by a sustained period of much warmth, rarely interrupted by rainfall, and this only in limited areas. Despite the high temperatures, the vines succeeded in resisting stress thanks to the reserves of groundwater accumulated during the spring. The intense rains which arrived in late August and early September were quite beneficial for the crop.

Picking began during the first week of September, approximately a week earlier than usual.

The vintage, in general, was one of low production, with healthy white grapes which gave wines of much balance and red grapes which will unquestionably be quite balanced as well.

Vintage: the selected grape bunches were destemmed and pressed. The fermentation with skin contact lasted a total of fifteen days at maximum temperatures of 30° centigrade (86° Fahrenheit). The malolactic fermentation terminated before the end of the winter. The wine ages for at least 18 months in French oak casks. A further period of bottle aging in the Prunotto cellars preceded commercial release.

Prunotto

