

## Occhetti Langhe Nebbiolo, Prunotto

Italy

|                      |          |
|----------------------|----------|
| <b>Product code</b>  | AI7023RC |
| <b>Grapes</b>        | Nebbiolo |
| <b>Country</b>       | ITALY    |
| <b>ABV%</b>          | 14       |
| <b>Case Size</b>     | 6        |
| <b>Closure Style</b> | Cork     |
| <b>Producer</b>      | Prunotto |
| <b>Vintage</b>       | 2023     |



Vegan



Vegetarian

*Prunotto*

### Producer

In 1904 a cooperative Ai Vini delle Langhi was set up by wine growers of the area; this was subsequently taken over and renamed by Alfredo Prunotto in 1923. After another change of ownership, Antinori acquired the estate and have maintained the excellent level of quality sought by Alfredo Prunotto. Prunotto were the first winery to establish the Cru's concept and is one of the top five estates in Piedmont.

### Tasting Notes

Occhetti is ruby red in color with garnet hues, typical of the Nebbiolo grape variety. The nose is elegant with notes of raspberries accompanied by hints of roses and licorice. The palate is full and harmonious with a lengthy tannin-rich finish.

### Winemaking

Carefully selected grapes were brought to the cellar, destemmed and crushed. Maceration on the skins lasted for a period of approximately 8 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. Barbaresco was aged in oak barrels of varying capacities for approximately one year

### Awards

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