

## Barbera d'Alba, Prunotto

Italy



<b>Product code</b>	AI6oZZRC
<b>Grapes</b>	Barbera
<b>Country</b>	ITALY
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Prunotto
<b>Vintage</b>	2024



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

Prunotto's Barbera d'Alba is ruby red with purple highlights. Grapy on the nose with fresh floral aromas of roses that blend with hints of ripe fruit and spicy notes. The palate is full and balanced.

### Viticulture

The vineyards for this Barbera lie in the townships of Barbaresco, Treiso, Alba, and Barolo with soils created by strong marine currents during the Miocene epoch, mixed in composition with sand and clay as the principal elements.

### Winemaking

The grapes were perfectly healthy with excellent balance in all components; sugar levels, acidity and phenolic compounds. The grapes were destemmed and crushed. Maceration on the skins lasted 5 to 7 days at a temperature of 28-30 °C (82-86 °F). Malolactic fermentation was completed mid December. The different lots from different vineyard parcels were blended in spring and then bottled.