TINDAL
WINE MERCHANTS

Barolo, Prunotto

Italy



Product code	AI56ZZRC
Grapes	Nebbiolo
Country	ITALY
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Prunotto
Vintage	2022

Vegan Vegetarian

Prunotto

Producer

Founded in the early 20th century and revitalised under the recent stewardship of Antinori, Prunotto combines historic Barolo and Barbaresco sites with a contemporary sensibility. The wines balance accessibility with regional typicity.

Tasting Notes

Prunotto's Barolo is an intense garnet red color. An elegant and generous nose offers delicate spicy notes together with aromas of flowers and small red fruit. The palate is intense and wellbalanced with soft, silky tannins. The finish is rich and persistent.

Viticulture

The Nebbiolo grapes used to make this Barolo are sourced from different vineyards in the townships of Monforte, Castiglione Falletto, and Serralunga. The hills upon which the vineyards are planted face south and south west at an altitude of approximately 300 metres. The soils were formed during the Tortonian-Messinian period - the so-called "Sant'Agata fossil marls" - which are particularly rich in calcareous clays and elements such as compressed sandstone.

Winemaking

Grapes were carefully selected, destemmed and crushed. Maceration on the skins lasted for approximately 8 days at a maximum temperature of 30° C (86° F). Malolactic fermentation was completed before the end of winter. The wine was aged for at least 18 months in oak barrels of varying capacities, allowing Barolo to develop great balance.