

## Barolo, Prunotto

Italy



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



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 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.