

PRUNOTTO BAROLO BUSSIA



Case of 6 bottles

Grape variety/vinification

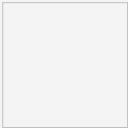
After harvesting, grapes were brought to the cellar and gently crushed; only 65% of the grapes were destemmed. Maceration on the skins in stainless steel tanks lasted approximately 7 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was aged in French oak barrels of different capacities for 18 months and for 24 months in stainless steel. After bottling, the wine was aged for an additional period of 24 months before being released.

Tasting notes

Vigna Colonnello is red with ruby-orange hues. The nose presents pleasing aromas of rose petals, raspberries and pomegranate that merge with spicy and balsamic notes. Its intense palate has soft supple tannins, mouth filling with a long lasting, dense finish.

Food pairing

Goes perfectly well with grilled fillet steak, roasted poultry and braised beef.

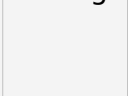


PRODUCER

Prunotto

Prunotto’s vineyards extend over an area of approximately 65 hectares (161 acres) in the territories of The Langhe and Monferrato and are subdivided into smaller parcels of land and single vineyards where great red wines are produced.

Info logo



INFO

Product Number	5565/19	Allergens Egg	No
Country	Italy	Allergens Milk	No
Area	Piemonte	Allergens Sulphites	Yes
Color	Red	Allergens Gluten	No
Alcohol	14	Distilled	No
Residual Sugar	0	Biological	No
Acidity	5	Closure type	Cork
PHScale	0	Case Quantity	6
Volume	0.75	GTIN code bottle	8016001000163