

# Pressenda 2011



BAROLO DOCG

*Pressenda is a spectacular vineyard overlooking the Castle of Serralunga d'Alba, located in the cru Castelletto of Monforte d'Alba. The wine is ready to develop in the bottle, yet is already enjoyable thanks to the natural acidic component that refreshes the palate.*

**Appellation:** Barolo DOCG

**Variety:** Nebbiolo

**Vineyard of production:** Pressenda Castelletto - Monforte d'Alba

**Average age of vineyards:** 42 years

**Yield:** 70 quintals per hectare

**Winemaking:** Crushing-destemming followed by maceration in contact with skins for 24 hours at 15-18° C (59-64° F). Spontaneous alcoholic fermentation in contact with its skins follows, in stainless steel tanks at a controlled temperature, max 32-33° C (90-91° F), for 20 days using indigenous yeasts; daily pumpovers. When this process is done, submerged cap maceration is carried out at 22° C (72° F) for 40 days and then dry racking, decantation, and transfer to barrels.

**Malolactic fermentation:** Completely spontaneous during the submerged cap maceration.

**Aging:** In barrels of 500 liters for the first 12 months, then transferred to oak barrels of 50 hectoliters for the next 24 months, at the end of which is assemblage and bottling in January 2015. Rests in the bottle at a constant temperature of 14° C (52° F) for six months before release.

**First year of production:** 1998

**Bottles produced in 2011:** 13.353

**Tasting notes:** 2011 was a hot year that gave good-structured grapes all throughout the zone of Barolo. Monforte once again displays wines with great body and full of tannins, a distinguishing characteristic year after year. On the nose, Pressenda 2011 has clean aromas of red fruit not quite open, while in the mouth its powerful taste would do well with equally powerful dishes.

Alcohol: 15.56% ABV  
Total acidity: 6.28 g/l  
Dry extract: 31.30 g/l

pH level: 3.43  
Polyphenols: 2496  
Anthocyanins: 589



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