

Pressenda 2012



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: 43 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 22 days using indigenous yeasts; daily pumpovers. When this process is done, submerged cap maceration is carried out at 22° C (72° F) for 45 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 March 2016. Rests in the bottle at a constant temperature of 14° C (52° F) for nine months before release.

First year of production: 1998

Bottles produced in 2012: 3,780

Tasting notes: The vineyard Pressenda, located in the heart of Castelletto cru in Monforte, is the homeland of our homonymous Barolo. The challenging 2012 vintage brought fruity and elegant features emerging both at the nose and in the mouth, where there is a sparkling finesse and harmony with a captivating acidity. Tannin appears with a less pronounced force, and it strengthens Pressenda's drinkability and balance. Although it offers now a good readiness to drink, it lends itself to a long aging in the bottle.

Alcohol: 14.89% ABV
Total acidity: 6.26 g/l
Dry extract: 30.70 g/l

pH level: 3.42
Polyphenols: 2267
Anthocyanins: 554



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