

Pressenda 2018



BAROLO DOCG

Pressenda is a spectacular vineyard overlooking the Castle of Serralunga d'Alba, located in 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 - Monforte d'Alba

Average age of vineyards: 48 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 30-31° C (86-88° 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 54 days and then dry racking, decantation, and transfer to barrels.

Malolactic fermentation: Completely spontaneous during the submerged cap maceration.

Ageing: In barrels of 25 hectoliters for the first 9 months, then transferred to oak barrels of 50 hectoliters for the next 18 months, at the end of which is assemblage and bottling in April 2022. Rests in the bottle at a constant temperature of 14° C (52° F) for ten months before release.

First year of production: 1998

Bottles produced in 2018: 3,960

Tasting notes: A long and rainy winter has restored the water supply of the soil after the hot and driest year 2017; spring has still seen frequent rains, while the summer season with higher temperatures and stable good weather allowed an excellent ripening of the grapes and the development of a decidedly "classic" harvest for Nebbiolo. The Pressenda 2018 is a triumph of rose, mint, tobacco and incense. In the mouth the aromatic profile is captivating and complex, with an intriguing depth and a lot of character to develop over the years, despite the freshness of the vintage.

Alcohol: 15.48% ABV
Total acidity: 5.71 g/l
Dry extract: 31.50 g/l
pH level: 3.65
Polyphenols: 2699
Anthocyanins: 641



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