

Pressenda 2019



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: 49 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 19 days using indigenous yeasts; daily pumpovers. When this process is done, submerged cap maceration is carried out at 22° C (72° F) for 70 days and then dry racking, decantation, and transfer to barrels.

Malolactic fermentation: Completely spontaneous during the submerged cap maceration.

Aging: 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 February 2023. Rests in the bottle at a constant temperature of 14° C (52° F) for twelve months before release.

First year of production: 1998

Bottles produced in 2019: 6,228

Tasting notes: A classic vintage for Barolo, 2019 is a Barolo with a very strong and austere structure, wines with great aging potential that will give us some of the best bottles of this denomination in the future. Pressenda, one of the most suitable vineyards in Monforte d'Alba, is characterized by the elegance and intensity of its aromas. Ruby red color with garnet reflections in the glass, intense aromas of balsamic herbs, undergrowth and berries on the nose, on the palate firm tannin but enveloping and very ripe, very vertical and elegant texture. Wine to drink now with combinations of more fat dishes or to evolve in the cellar for the next 10 or 20 years.

Alcohol: 14.42% ABV

Total acidity: 5.85 g/l

Dry extract: 30.90 g/l

pH level: 3.62

Polyphenols: 2578

Anthocyanins: 637



Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com