

# Pressenda 2021



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:** 50 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 15 days using indigenous yeasts; daily pump overs. When this process is done, submerged cap maceration is carried out at 22° C (72° F) for 55 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 10 months, then transferred to oak barrels of 50 hectoliters for the next 20 months, at the end of which is assemblage and bottling in September. Rests in the bottle at a constant temperature of 14° C (52° F) for eighteen months before release.

**First year of production:** 1998

**Bottles produced in 2021:** 3,987

**Tasting notes:** 2021 perfectly captures the "classic" essence of the Langhe with Barolos of vibrant acidity, intense aromatic complexity, and powerful yet refined tannins; a superb balance between elegance and long-term structure. Pressenda is solidly built, showcasing balsamic notes of eucalyptus, juniper, and mint, alongside with cherry, black cherry, and delicate floral hints. On the palate, it has notable depth, nuances of cloves, licorice, leather, mocha and strawberry, while the tannins gain grip and definition on the long finish. Its structure suggests an excellent aging potential, with an ideal drinking window between 2029 and 2045.

Alcohol: 15.30% ABV  
Total acidity: 5.45 g/l  
Dry extract: 27.00 g/l  
pH level: 3.57  
Polyphenols: 2401  
Anthocyanins: 613



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