Cantine Garrone Prunent 2022

ICG0042022

— Piemonte, Italy

High toned 100% Prà¼nent (Nebbiolo) from the mountains that gave the grape to Barolo.

Production

100% Prà¼nent (Nebbiolo) from 'Topia' (pergola) trained vines – some of which are un-grafted and up to 200 years old - throughout the tiny Ossolane valley in Alto alto alto Piemonte, 7 miles from the Swiss border. Spontaneous fermentation in stainless steel and maceration for 14 days before 10 months ageing in steel and a further 12 months in 20hl neutral oak botti. Approx 4000 bottles produced annually.

Tasting note

The nose is high toned, linear, and 'clean' with Alpine freshness; creamy but dark blitzed cherries, plum skins and rose petals, graphite with spiced leather. Medium bodied, nuanced and particularly dense for its weightless and elegant feel. Chewy yet fine tannins and a finish that's particularly satisfying and toothsome with savoury delicacy. Showing very well at the moment but certainly one that'll keep giving for at least another decade. A wine for purists of the grape, terroir and history... A taste of what Nebbiolo was before it took a trip down south.

Food Match

Duck confit and lentils... Or, actually, I think this would be pretty good with your classic Chinese duck pancakes!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Val d'Ossola

Grape Varieties:
Nebbiolo 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens