Cantine Garrone Prunent Diecibrente 2021

ICG0052021

— Piemonte, Italy

Showstopping, ancient, single vineyard Nebbiolo ready to drink now.

Production

100% Prà¼nent (Nebbiolo) from 'Topia' (pergola) trained vines from a single vineyard in the commune of Trotano planted in 1920. Spontaneously fermented in stainless steel with maceration for 14 days before ageing for 24 months in 20hl neutral oak botti. The name Diecebrente" comes from when Matteo wanted to produce an incredible single vineyard bottling and identified this one in Trontano. However, for the first few vintages, they only used fruit from part of the site, with the production being 500 litres (one barrel). With a brenta" being an old wooden container for transporting 50 liters of wine, the name diecibrente – 10 brentas – was created. Production is now 2000 litres, using the entire vineyard, but the name remains.

Tasting note

Intensity! The beautiful juxtaposition only a world class wine can give you of weightlessness, poise and delicacy alongside power and concentration. Intense fresh and dried cherries covered in fresh earth on the nose, with blood orange and a light menthol herbaceous edge. The elegant side of medium bodied, but with a big fat middle palate full of intense savoury leather-stained fruit, and an airy and delicate finish for such a concentrated wine. So nice to have a proper world class Nebbiolo so open at the moment after some air, with the promise of development and new flavours to come as it'll happily age a few decades.

Food Match

Such an iconic Nebbiolo deserves the most classic pairing – Risotto with fresh truffles and porcini.

ABV:
14.00%

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