


















# PRUNOTTO

## Prunotto Occhetti Langhe Nebbiolo 2021

**\$33.25**

\* Suggested retail price

*Prunotto*

|  |                       |  |
|--|-----------------------|--|
|    | Product code          | 13491241                                   |
|    | Licensee price        | \$28.90                                    |
|    | Format                | 6x750ml                                    |
|    | Listing type          | SAQ Specialty by lot                       |
|    | Status                | Available                                  |
|    | Type of product       | Still Wine                                 |
|    | Country               | Italy                                      |
|    | Regulated designation | Denominazione di origine controllata (DOC) |
|    | Region                | Piedmont                                   |
|    | Appellation           | Nebbiolo d'Alba                            |
|    | Varietal(s)           | Nebbiolo 100 %                             |
|    | Alcohol percentage    | 14%  |
|    | Colour                | Red  |
|   | Sugar                 | Dry  |
|  | Sugar content         | 1.6  |
|  | Closure type          | CORK-Natural                               |
|  | Aging vessel type     | 18 mois                                    |



### TASTING NOTES

Occhetti is ruby red in color with garnet hues, typical of this grape variety. Its nose is elegant with notes of raspberries that smoothly merge with hints of roses and licorice. The palate is full, harmonious with a lengthy tannin-rich finish.

### PRODUCTION NOTES

A historic wine from the Prunotto estate produced since the 1970s. The soils are composed of sand, stratified levels of gravel and layers of clay and limestone which give the wine elegance and soft tannins.

