Prunotto



COSTAMIÒLE 2015

Classificazione

Nizza DOCG Riserva

Annata

2015

Climate

The 2015 vintage started out with a cold, wet winter with abundant snowfall that created excellent water reserves in the soil. Mild springtime temperatures prompted early vine growth that continued throughout the season. Climatic conditions in summer were very dry with high temperatures well above average until the end of August. These hot, dry conditions did not endanger grape ripening due to plentiful water reserves in the vineyards. Harvesting of Barbera grapes started on September 25th.

Prunotto

Harvest and Vinification

Immediately upon arrival in the cellar, the grapes were destemmed and crushed. In order to ensure optimal extraction during maceration, three pump-overs were performed daily at a temperature no higher than 30 °C (86 °F). The wine was aged for a period of 12 months in new French oak barrels. Costamiòle was aged a further year in the bottle before it was released.

Historical Data

Costamiòle is produced from the vineyards in the Agliano Terme area, a place where Barbera best expresses itself thanks to a favorable southern exposure, ideal for this grape variety. Aged in small oak barrels, this wine is able to maintain the grape's extraordinary freshness and aromatic qualities.

Tasting Notes

Costamiòle is deep ruby and garnet red with dark purple undertones. Its aromas are rich and fruity with notes of plums and cherries that merge with hints of violets, cinnamon, cacao and leather. Its full palate is rich in supple, yet well-structured tannins