Prunotto



COSTAMIÒLE 2017

Classificazione

Nizza DOCG Riserva

Annata

2017

Climate

The 2017 growing season in the Nizza Monferrato area will be remembered for relatively warm climate trends and virtually no precipitation. Winter was mild with limited snowfall while the first half of spring brought occasional rain showers and higher than average temperatures that prompted early vine growth. Towards the end of April, a sudden drop in temperatures with several frost events affected vineyards located on the valley floor and surrounding hillsides. The month of May brought a long stretch of beautiful weather that led to hot temperatures during the summer months. Several isolated showers in August replenished groundwater reserves, a critical factor that allowed vines to complete their vegetative cycle. Temperatures dropped considerably as of the first week of September resulting in significant temperature swings between day and night. In conclusion, vineyard yields in 2017 were lower in quantity but of excellent quality. The grape harvest began on August 27th and was completed on September 5th.

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Harvest and Vinification

Costamiòle is produced from the vineyards in the Agliano Terme area, a place where Barbera offers its best expression 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.

Historical Data

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Tasting Notes

Costamiòle is deep ruby red in color with dark purple hues. Its nose is rich with aromas of fruit, plums and cherries that merge with hints of violets, cinnamon, cacao and leather. Its mouth filling palate is rich in supple yet well-structured tannins.