Prunotto



COSTAMIÒLE 2018

Classificazione

Nizza DOCG Riserva

Annata

2018

Climate

The 2018 growing season was defined by a longer than usual winter with abundant rainfall that replenished groundwater resources that were depleted after 2017's climate trends. Winter conditions persisted up until the beginning of March with lower-than-average temperatures resulting in a slow start to the vines' vegetative cycle. Regular rain showers and overall cool temperatures dominated both spring and the first half of summer. Halfway through July temperatures rose significantly and a long stretch of beautiful, stable weather favored a gradual, regular ripening phase although ripening times did vary in the different vineyards. The grape harvest began on September 10th and was completed on September 24th, 2018.

Prunotto

Harvest and Vinification

Upon arrival in the cellar, grapes were destemmed and crushed. To guarantee optimal extraction during maceration, two pump-overs were performed daily at a temperature that did not exceed 30 °C (86 °F). The wine was aged for a period of 12 months in new French oak barriques. Costamiòle was aged for an additional 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 an intense ruby red color with garnet hues. The nose is complex, rich, and generous with aromas of fruit, especially cherries, blackberries and plums, closing with notes of vanilla, licorice and cacao. The well-rounded palate has great structure and persistence and at the same time is elegant, opulent and harmonious.