

Prunotto



COSTAMIÒLE 2020

Classificazione

Nizza DOCG Riserva

Annata

2020

Climate

The 2020 winter season began with mild temperatures and limited precipitation without any particularly extreme weather events. The first half of spring was relatively dry and sunny that led to early and even vegetative growth. The months of May and June brought unstable weather with a considerable number of rainy days that slowed down vine development, losing the head start achieved in spring. These climatic conditions provided beneficial groundwater reserves and prevented water stress in the vineyards during summer. Regular cluster thinning adjusted the crop load per vine to encourage the accumulation of optimal sugar levels. Excellent climatic conditions persisted throughout September, with significant fluctuations between day and night temperatures, that guaranteed an ideal ripening phase of perfectly healthy berries. Harvesting began on September 13th and was completed on September 21st.

www.prunotto.it



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 approximately 12 months in new French oak barriques. Costamiòle aged for an additional year in the bottle before being 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 purple hues. The nose is compelling and persistent: notes of cherries, blackberries and plums are accompanied by spicy undertones of vanilla, cinnamon, and licorice. The palate is rich and velvety with outstanding structure while at the same time is elegant, opulent, and harmonious and well-rounded.