Prunotto



COSTAMIÒLE 2021

Classificazione

Nizza DOCG Riserva

Annata

2021

Climate

The 2021 growing season began with mild winter weather and periods of generous precipitation, even some snowfall, that affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest began on September 13th and was completed on September 22nd.

Prunotto

Harvest and Vinification

Freshly harvested grapes were brought to the cellar, destemmed and crushed. Maceration on the skins was carefully monitored to guarantee optimal extraction; 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 was aged for at least 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 ruby red with violet hues. The nose is rich, intense and persistent: notes of violets and plums blend with hints of licorice and vanilla. The palate is well-balanced, energetic, intense and captivating accented by aromas of fruit and spices.