

# Prunotto

## COSTAMIOLE BARBERA D'ASTI 2010 DOCG SUPERIORE NIZZA

### VINTAGE

- ✦ The 2010 vintage began with a cold and rather snowy winter which delayed the beginning of the vine cycle.
- ✦ The spring and early summer continued with a somewhat cool and rainy climate, with temperatures below seasonal averages but with intervals of warmer weather.
- ✦ At the end of July temperatures dropped once again, but the positive temperature swings between daytime and nighttime assisted in some good vine growth and development.
- ✦ Low temperatures in August, helped to maintain a healthy crop in the vineyard despite the abundant rainfall of the period.
- ✦ The harvest began in mid-September and concluded in mid-October.

### VINEYARD HISTORY

- ✦ The Costamiòle vineyard is in the township of Agliano with light-colored clays rich in calcareous marls.
- ✦ It is about 12 miles from Asti and there are 67 acres of vineyards dedicated to Barbera d'Asti, the grapes from which this wine are produced.
- ✦ The site is warmer than Asti and the composition of the soils are similar to that of Barolo.
- ✦ Superiore Nizza is for Barbera what Barolo is for Nebbiolo.

### VINIFICATION

- ✦ Grapes were destemmed, pressed and fermented in small oak fermenters with four pumpovers a day during fermentation to maximize color and tannic extraction.
- ✦ The wine was moved to 60-gallon French Allier oak barrels to complete malolactic fermentation, and was barrel aged for twelve months.
- ✦ After bottling, the wine aged in bottle for another twelve months prior to release.

### TASTING NOTES

- ✦ The wine is garnet red with purple and blackish highlights. It is richly fruity in aromatics with dominate notes of plums and cherries along with violets, cinnamon, cacao and leather. On the palate, the wine is full and ample, dense and rich in supple, but structured tannins.

### FOOD PAIRING

- ✦ It is an excellent match to meat and game dishes and to well-aged cheese.



ORIGIN: COSTAMIOLE BARBERA D'ASTI

BLEND: 100% BARBERA

ALCOHOL: 14%

