



Nino Costa

<u>Country</u>	Italy
<u>Region</u>	Piedmont
<u>Appellation(s)</u>	Roero, Langhe Barbera d'Alba
<u>Producer</u>	Allesandro Costa
<u>Year Founded</u>	1851
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	7 ha



Founded by the Costa family in 1851, this 7-hectare estate lies on a hilltop overlooking the village of Montà, to the west of the Tanaro River. This is the heart of the Roero, characterized by small, interweaving hills, yellow-ochre sandy soils full of marine fossils, and densely wooded areas dotted with vineyards. Winemaker Alessandro Costa cultivates the primary varieties of the Roero and the Langhe: Arneis, Nebbiolo, Favorita and Brachetto; parents Nino and Gemma run the azienda.

All of the vineyards at the Costa estate are located within 1 mile from the newly built facility, an important factor in preserving the health of the grapes during harvest. They have adopted organic methods, using natural fertilizers, and no herbicides.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Langhe Nebbiolo	100% Nebbiolo	30 years	sandy	6 months in barrique
Roero	100% Nebbiolo	100 years	calcareous clay	30 months in tonneaux, barrique, 1500 ltr oak
Barbera d'Alba	100% Barbera	30 years	calcareous clay	8 months stainless steel
Arneis	100% Arneis	16 years	sandy	6 months stainless on less

Langhe Nebbiolo- From 30 year old vineyards situated in Montà at an altitude of 280-320 meters above sea level. The soils are very sandy and the sites are situated South-West. Maceration on skins for five days followed by a seven day vinification with the cap submerged. Malolactic after racking. Aged on average for six months in barrique, and two months in bottle before release.

Roero - From 100 year old vines planted in the prestigious Roero cru of Medic at 290 meters above sea level. Soils are calcareous and rich in clay, and the exposition is South and South-East. Fermentation in stainless steel, macerated on skins for 13 days. Malolocatic after racking. Aged for a minimum of 30 months in 40% non-toasted tonneaux, 40% barrique, and 20% in 1500 liter oak. Then aged six months in bottle prior to release.

Barbera d'Alba - From 30 year old vineyards situated in Montà at an altitude of 280-320 meters above sea level. Soils are calcareous and rich in clay, and the exposition is South facing. Eight day fermentation in stainless steel. After malolactic the wine is aged eight months in steel.

Arneis - From 16 year old vineyards situated in Montà and Canale at an altitude of 280-320 meters above sea level. The soils are very sandy and the sites are South facing. After a five day maceration in stainless steel, the free-run juice is clarified and fermented. Wine is aged on lees for six months with batonnage. Malolactic fermentation is blocked at 50%