

# ROERO



# NINO COSTA

DI  
ALESSANDRO  
COSTA

Azienda Nino Costa  
Frazione Benna 5  
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# WHO ARE WE

The winery Stefanino Costa, "Nino Costa" for everyone, was born at the beginning of the XX century between the communes of Montà, Santo Stefano Roero and Canale. His *patron*, Alessandro Costa, is the 3rd generation of a d.o.c. generation of wine growers: it was the grandfather Gepin who had the idea of buying some land, at first. Stefanino and Gemma, than made the real change: thanks to their work and passion they transformed the happy investment into a real winery.



# NINO COSTA



# THE WINE CRADLE: ROERO

Il Roero is a mostly hilly land in the heart of Piedmont landscape. It faces the Tanaro river left who separates it from the Langhe area. Here, there can still be found some beautiful medieval villages in the middle of a wild uncontaminated nature. Here is where Alessandro Costa devotes heart and body to his 10 hectares that give him great white and red wines.



# NINO COSTA





# TRADITION & INNOVATION

Nino Costa is a winery working in the full respect of nature. Herbicides and pesticides that can affect the plants are denied. The produced grapes are just of the highest quality. Tradition and innovation are results of a perfect balance.

The excellent results are fruits of a closed collaboration between Alessandro Costa and his trusted enologist Luca Caramellino.



# OUR PHILOSOPHY

Costa's family believes and invests from generations in the Piedmontese viticulture, evaluating the Roero landscape. Thanks to this constant hard work, the Nino Costa winery is among the best realities in the Piedmontese landscape. The basis of this result need to be found in great values right translated into the wines.

Precision, planning, interpretation and terroir. These are the pillars of the productive philosophy of Nino Costa estate. A way of thinking that puts the fruit in the middle of it, exalting the great peculiarities of each vineyard, interpreting the characters and translating them with different works, from the steel to the wood, from over maturation to drying, to emphasize at its best each unique vineyard's personality.



# COLLECTION



Vineyard: Seminari

Altitude: 200 / 300 m a.s.l.

Soil: sand-limestone

Exposition: south-east/ south west

Production: 90 q x ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Fermentation in steel vats on the pressed must, at controlled temperature of 14°C.

No malolactic fermentation. Right after the wine is put in steel jars for the 3 months refinement on fine lees.

## TASTING NOTES

Yellow color with green reflexes, it presents white fruit and fresh herbal notes. In the mouth it's crispy, fresh and with a good balanced acidity within its salty fraction.

**ROERO ARNEIS DOCG**  
**"SEMINARI"**

# COLLECTION



Vineyards: Sarun

Altitude: 348 m a.s.l.

Soil: limestone

Exposition: south

Production: 90 q x ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Fermentation in stainless steel vats on the pressed must at controlled temperature of 13°C for the thiolic fraction and at around 17°C for the terpenic one (then blended together). At the end of fermentation the wine goes in stainless steel vats for the 6 months refinement on the dregs.

## TASTING NOTES

Light straw yellow, with a pleasant nose with remarkable notes of pear, grapefruit and aromatic herbs evolving in more fruity sentors with aging. In the mouth is warm and soft with a great mineral and sapid end.

**ROERO ARNEIS DOCG**  
**"SARUN"**





# COLLECTION

Vineyards: ta mix of different selections

Altitude: 200 / 300 m a.s.l.

Soil: sandy-limestone

Exposition: south-west.

Production: 90 q x ha

Training system: classic guyot

Vineyards: 5secret blend

## VINIFICATION AND REFINEMENT

Fermentation in steel vats on the pressed must, at controlled temperature of 13-17°C. No malolactic fermentation. Right after the wine is put in steel jars for the 9 months refinement on fine lees.

## TASTING NOTES

Light gold yellow with an intense fruity nose, white flowers and aromatic herbs evolving in honey and spicy notes while aging. In the mouth is warm, soft with a pleasant mineral and sapid end.

**LANGHE DOC BIANCO**  
**"RICORDI"**





# COLLECTION

Vineyards: the only outside the Roero area.

Altitude: 300 / 400 m a.s.l.

Soil composition: clay

Exposition: south-west.

Production: 90 q/ ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Vinification in stainless steel vats with submerged cap. The maceration of the marcs lasts from 10 to 12 days. Fermentation temperature is controlled and kept at 25-27°C. The malolactic fermentation takes place at the end of fermentation and racking. It refines in stainless steel till the spring after its harvest.

## TASTING NOTES

Ruby red color. It's an easy to drink wine, at the nose herbal sentors with chamomile and blueberry. Soft in the mouth with a rich tannic body. The end is long and persistent.

**DOLCETTO D'ALBA DOC**  
**"CAPEL"**



## COLLECTION

Vineyards: tCarlun

Altitude: 200 / 300 m a.s.l.

Soil: clay, limestone with good percentage of sand

Exposition: south-west

Production: 80 q x ha

Training system: classic guyot

### VINIFICATION AND REFINEMENT:

Vinification in steel vats with sub merged system and maceration between 10-12 days. The temperature is controlled and kept around 27°C. Malolactic at the end of fermentation and racking off. It is then refined for minimum 12 months: 10 months in Slavonian big barrels, 2 in steel tanks and 1 in bottles.

### TASTING NOTES:

Austere wine, dry and elegant. Ruby red color with purple reflexes. Notes of lily, rose, aromatic herbs and sweet spices at the nose. In the mouth is dry, full body with a very persistent end.

**NEBBIOLO D'ALBA DOC**  
**"CARLUN"**



# COLLECTION

Vineyard: Cabora

Altitude: 200 / 300 m a.s.l.

Soil: clay-limestone with good percentage of sand

Exposition: south-west

Production: 80 q x ha

Training system. classic guyot

## VINIFICATION AND REFINEMENT

Vinification in stainless steel vats with submerged cap. Grapes start the malolactic fermentation after a week of crio-maceration at 5°C . Temperature during fermentation is controlled and kept at 24°C . Malolactic at the end of the alcolic and racking off. Refinement lasts 6 months.

## TASTING NOTES

Fresh, soft and elegant wine. Color is dark ruby red with purple reflexes. Notes of currant, pomegranate and light poppy notes are perceived at the nose. In the mouth is spicy and confirms the first impressions of the tasting.

**LANGHE NEBBIOLO DOC**  
**"CABORA"**



# COLLECTION



Vineyard: Cichin

Altitude: 200 / 300 m a.s.l.

Soil: clay-limestone with good percentage of sand.

Exposition: south-west

Production: 80 q x ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Vinification in steel vats with sub merged system and maceration between 8-10 days. The temperature is controlled and kept around 25-27°C. Malolactic at the end of fermentation and racking off. It is then refined for 6 months in oak barrels and, after, one year in bottle minimum.

## TASTING NOTES

Full-bodied wine, with an elegant sour note. Ruby red color with purple reflexes. Sentors of little red fruits and vanilla at the nose. In the mouth is fresh, balanced, smooth but with an interesting final acidity.

**BARBERA D'ALBA**  
**DOC "CICHIN"**

# COLLECTION



Vineyard: Bardot

Altitude: 200 / 300 m. a.s.l.

Soil: clay-limestone with good percentage of sand

Exposition: south-west

Production: 80 q x ha

Training system: classic guyot.

## VINIFICATION AND REFINEMENT

Vinification in steel vats with sub merged system and maceration between 5-7 days. The temperature is controlled and kept around 25-27°C. Malolactic at the end of fermentation and racking off. It is refined in stainless steel vats for 6 months.

## TASTING NOTES

Crispy, fresh, easy to drink red wine. At the nose notes of woman lipstick and cherry. In the mouth it mixes well light tannins with a warm alcohol and a soft fruity touch . The aftertaste is confirming the first tasting notes.

**BARBERA D'ALBA**  
**DOC "BARDOT"**

# COLLECTION



Vineyard: Gepin, the highest of the property

Altitude: 200 / 300 m a.s.l.

Soil: clay-limestone, melted more than the area of Barolo

Exposition: south-west.

Production: 70 q x ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Vinification in stainless steel vats with sub merged cap and maceration about 10-12 days. Temperature during fermentation is controlled and kept at 28-30°C . Malolactic at the end of fermentation and racking off. Refinement lasts 2 years, 1 in Slovenian oak barrels, 6 months in steels vats and 6 months in bottle for the best evolution of the wine before the release into the market.

## TASTING NOTES

Garnet red color. At the nose it's very elegant with a ripped plum mixing with underwood and lily notes. It's supported by a rich tannic body with a different mix of blackberry, raspberry and strawberry notes. The aftertaste is very long and ethereal.

# ROERO DOCG "GEPIN"





# COLLECTION

Vineyard: Gepin, the highest of Montà

Altitude: 300 m a.s.l.

Soil: clay-calcareous, more loose than the area of Barolo

Exposition: south-west.

Production: 70 q x ha

Training system: classic guyot

## VINIFICATION AND REFINEMENT

Vinification in stainless steel vats with sub merged cap and maceration of the marcs at least 30 days. Temperature during fermentation is controlled and kept at 25°C . Malolactic at the end of fermentation and racking off. Aging lasts no less than 3 years exclusively in new barriques and, at least, another year in the bottle before being released on the market.

## TASTING NOTES

Garnet red color. Very intense on the nose where gentian and other medicinal herbs predominate, elegantly combined with a note of jam. It is supported by a remarkable tannic texture and a marked and varied blend of blackberry, raspberry and wild strawberry jams. The aftertaste is very long and ethereal.

**ROERO DOCG**  
**"GEPIN" RISERVA**

# PRESS



89<sup>th</sup>



91<sup>st</sup>



90<sup>th</sup>

90<sup>th</sup>



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# NINO COSTA



REACH  
US!

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