



## 2011 BRICCO PERNICE BAROLO DOCG

### THE STORY

Bricco Pernice is named for the rock on which courting partridges build their nest. "Pernice" translates as "rock ptarmigan" or "partridge," "Bricco" is a hill. This is the very latest wine from Elvio Cogno. Until a few years ago this was part of the Ravera Barolo cru; in recent years it has been expanded to incorporate the neighboring hills. The fruit of years of hard work, this wine is a dream come true, made from the finest vineyard in Novello in the most historic part of the Ravera cru. The label is designed by Elena, Elvio's granddaughter.

### 2011 VINTAGE NOTES

The 2011 vintage started with a cold winter and continued with intense rain in March. The beginning of April was very warm, causing the vines to develop prematurely, an advancement that continued into harvest. June and July were generally cooler than usual, but brought a healthy vegetative development without problems for plant protection. The second part of July and the month of August were extremely warm, helping the grapes develop a rich concentration of polyphenols; and the heat was mitigated by rain during the last week of September.

### VINEYARDS

<b>Varietal Composition:</b>	100% Nebbiolo da Barolo, Lampia sub-variety of Nebbiolo
<b>Sources:</b>	100% estate vineyard at the top of the Ravera hill
<b>Area:</b>	2 hectares (4.94 acres)
<b>Exposure:</b>	South and southeast
<b>Altitude:</b>	320 meters (1,050 feet) above sea level
<b>Soil Composition:</b>	Limestone, calcareous, with less sand than the other hill of the Ravera cru
<b>Vine Age:</b>	One section is 20 years old, the other section is 65 years old
<b>Vine Density:</b>	5,000 vines/hectare (2,023 vines/acre)
<b>Cultivation:</b>	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
<b>Harvest:</b>	October

### VINIFICATION

**Fermentation:** 100% in stainless steel, temperature-controlled, with automatic pump overs, postfermentation maceration for 30 days with submerged cap; skin contact for 40-45 days with fermentation and afterwards, with post-fermentation maceration submerged cap; 100% with indigenous yeast

**Malolactic Fermentation:** 100% in steel fermentors

**Aging:** 30 months barrel-aging in large (25-30 hl/660-793 gallons), used Slavonian oak, followed by 18 months in bottle. Bottled without filtration

**Cases Produced:** 580 (6/750ml)

**Cases Imported:** 150

**Alcohol:** 15%

### TASTING NOTES

Extraordinary quality and elegance, this Barolo has an aromatic, rich, and intense nose with ripe red fruits, spices, violets, and wild rose. The palate is well-balanced between elegance and power, with incisive yet fine, soft tannins. The terroir is apparent in the wine, giving mineral notes paired with flavors of jam and cacao. It has a strong persistence and will age well for years to come.