



2012 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 Cognito. 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.

2012 VINTAGE NOTES

A very cold and snowy January and February led to a cool and wet March and April. Increasing temperatures in May, along with a generous water supply created conditions that were perfect for a fast and even growth. The flowering in June was accompanied by some heavy rain, reducing the crop. The rest of the summer proved to be quite normal, resulting in a very healthy and normal harvest.

VINEYARDS

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

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: 14.5%

TASTING NOTES

Garnet red in color with orange hues. The bouquet offers intense fruity aromas of cherry and wild strawberries with some dried flowers and hints of apricot. The palate is full-bodied. The tannins are refined, soft and embracing. The fresh acidity is perfectly balanced and the finish is very long. This is a rich wine that shows a very approachable and harmonious feeling.