



## Bricco dei Merli 2013 Barbera d'Alba DOC

### The Story:

Merli is the name of the hill where this vineyard is located; Bricco (meaning "hill") indicates that this vineyard is located at the very top of the hill.

### 2013 Vintage Notes:

Following a cold winter without excess, yet a good amount of snow, February and March were rainy and very humid which delayed budbreak. June, July and August were warm and dry. Autumn was dry and windy, with harvest delayed by seven to 10 days compared to our normal harvest dates; yields were within an average range.

### Vineyards:

Varietal: 100% Barbera

Sources: 100% estate vineyards located on top of the hill in the Ravera area, Novello village

Area: 3.5 hectares (8.65 acres)

Exposure: South-southeast

Altitude: 300 meters (984 feet) above sea level

Soil composition: Limestone/clay

Vine age: 1 hectare (2.47 acres) is newly planted; 1 hectare is 20 years old; 0.5 hectare is 15 years old; 1 hectare is 30 years old

Vine density: 4,500 vines/hectare (1,821 vines/acre)

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: October 10-12

### Vinification:

Fermentation: 100% in stainless-steel fermentors with 9-12 days skin contact, temperature-controlled, with automatic pump overs; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermentors

Aging: 1 year barrel-aging in used, 25-hl (660-gallon) Slavonian oak; bottle-aged for 6 months

Bottled without filtration

Cases produced: 920 (12/750ml)

Cases imported: 200

Alcohol: 14%

Aging potential: 10-15 years

### Tasting Notes:

Bright ruby-red in color with clear crimson highlights. Deep, full perfume, elegant, well-balanced and enduring, reminiscent of rose, undergrowth and oriental spices. Very powerful bouquet, sweetened by overall softness. Fine structure accompanied by lively acidic freshness. Flavors conjure up Morello cherry and plum jam with a long finish of withered grape. Serve with tasty dishes such as pasta and red meat, medium-mature soft, fatty cheeses. Serving temperature: 18 C (64.4 F).