



AZIENDA AGRICOLA
C O G N O®

Elvio Cagno



Bricco Pernice 2009 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 Cagno. 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.

2009 Vintage Notes:

A snowy winter but not too cold, followed by a rainy but warm spring through the beginning of May. Summer was hot, occasionally with above-average temperatures. Autumn was dry and slightly warmer than normal, leading to a slightly earlier than normal harvest.

Vineyards:

Varietal: 100% Nebbiolo da Barolo, Lampia sub-variety of Nebbiolo

Source: 100% estate vineyard at the top of the Ravera hill

Area: 2 hectares (4.94 acres)

Exposure: South and southeast, excellent exposure

Altitude: 320 meters (1,049.6 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 per hectare

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

Harvest: October 6 - 7

Vinification:

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump-overs, post-fermentation 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 fermenters

Aging: 30 months barrel aging in large (25 - 30 hectoliter), used Slavonian oak, followed by 18 months in bottle

Bottled without filtration

Alcohol: 14.5%

Aging potential: 30 years or more

Imported: 100 6/750 ml cases for USA

Tasting Notes:

Ruby to garnet red in color. Intense notes of violet accompanied by a hint of damp soil, ripe red fruit and subtle spiciness. Harmonious and well structured on the palate, with incisive yet fine, soft tannins. Already elegant and alluring when young, its silkiness and, above all, its complexity allow it to age as only great wines know how to do. Serving temperature: 19°C (66.2°F).