



2013 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.

2013 VINTAGE NOTES

The 2013 vintage was among the longest ever recorded. The start of the spring was slow and characterized by low temperatures. The period between April through May featured plenty of rainfall (210 mm on average, with a total of 18 days of rain), conditions that created risks for fungi infections on the new shoots. In June and July the weather turned into dry and sunny so we had a very good and even flowering followed by a generous fruit set. Despite the good weather in August and September, the delay from the spring time lasted all the way to the harvest. The hot and dry days accompanied by the very cool nights created the perfect conditions for a very good phenolic ripening, especially on the Nebbiolo grape. A very drastic and precise selection of the grapes was applied in order to achieve the highest quality and show the best expression of the Cru.



VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	5 hectares (12.35 acres)
Exposure:	South and southwest
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with presence of sand
Vine Age:	Planted 1961 and 1970
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

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

Aging:	2 years barrel-aging in large, used Slavonian oak, followed by 1 year in bottle		
Cases Produced:	2,500 (6/750ml)	Cases Imported:	700 (6/750)
Alcohol:	14.50%	pH:	3.5
RS:	< 1 g/L	TA:	6.33 g/L

TASTING NOTES

The color is dark garnet red. The nose is elegant and complex with hints of small berries followed by rose petals, several balsamic notes, aromatic herbs and black tea leaves. On the palate it is full-bodied. The deep, velvety tannins are perfectly melted and the fresh acidity produces a very long and balanced aftertaste. The mouthfeel is like a symphony where all the instruments play in tune.

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