



2015 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.

2015 VINTAGE NOTES

After a very snowy winter, the spring started early and the vegetative cycle was definitively earlier than 2014. After the berries set (mid May) we had some rainfall, then a long period of no rain all the way to the end of July. August was characterized by slightly lower temperature that slowed down the ripening. Even though the summer was very hot and dry, in the Ravera cru we did not face any stress on the vines, in fact the abundant snowfall in the prior winter provided enough moisture for the whole ripening cycle. Harvest was earlier than in the previous few years.



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)
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, post-fermentation maceration for 30 days with submerged cap; 100% indigenous yeast

Aging:	24 months in large Slavonian oak barrels (25-30 hl), followed by 18 months in bottle		
Cases Produced:	817 (6/750ml)	Cases Imported:	150 (6/750ml)
Alcohol:	14.50%	pH:	3.48
RS:	0.50 g/L	TA:	5.91 g/L

WINEMAKER NOTES, VALTER FISSORE

"The 2015 Barolo Bricco Pernice, from the very core of Ravera cru, is a ripe, polished wine that reflects the style of the site. Layers of sweet red fruits, blood orange and spices caress the palate through to the rich, vibrant finish. This Barolo has incredible depth and freshness. The sip is fulfilling, sumptuous and simply delicious."

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