



2016 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.

2016 VINTAGE NOTES

The 2016 vintage was certainly one of the longest-lasting in recent years. After mild temperatures in January and February, we had a temperature drop in March accompanied by plenty of rain. The "late" temperature drop slowed down the vegetative cycle. Spring began with a considerable amount of rain with average temperatures. This vegetative delay continued until the end of the summer, which also began slowly but extended until the end of September. The picking of the Nebbiolo followed the classic order: first Barbaresco and Nebbiolo d'Alba, then Barolo. Full ripening was achieved in all cases with no technological or phenological problems. The late development seen in the early part of the year was made up for during the months of August and September. In particular, the second half of September was crucial for the components that determine the structure of the wines, especially the accumulation of phenolic substances.



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 southwest
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 31 years old, the other section is 51 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

Alcohol: 14.50%

RS: 0.44 g/L **TA:** 5.86 g/L

WINEMAKER NOTES, VALTER FISSORE

Much is said about the excellence of the 2016 vintage: despite an initial delay in growth, the Nebbiolo grapes reached a perfect technological and phenolic maturation. The 2016 Barolo Ravera Bricco Pernice is a multi-faceted wine due to its aromatic and taste profile. This wine reveals intense fruity and spicy aromas, complicated by dried flowers and orange peel notes. In the mouth it stands out for its incredible structure and endless length and the high-quality tannins result in a soft and deep mouthfeel.