



Bricco Pernice 2010 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.

2010 Vintage Notes:

A winter with a great deal of snow was followed by heavy rains in February and March. Hot and dry weather lasted from April until June. Summer was hot, but not excessively so, particularly at the end of August, when many thunderstorms kept the temperatures below average. After rain in early September, the harvest took place in warm, dry weather.

Vineyards:

Varietal: 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) 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/hectare (2,023 vines/acre)

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

Harvest: October 11-12

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 fermentors

Aging: 30 months barrel-aging in large (25-30 hl/660-793 gallons), used Slavonian oak, followed by 18 months in bottle

Bottled without filtration

Cases produced: 580 (6/750ml); 150 (1/1.5L)

Cases imported: 150 (6/750ml); 24 (1/1.5L)

Alcohol: 14.5%

Aging potential: 30 years or more

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 F).