

# Elvio Cagno



## Bricco dei Merli 2012 Barbera d'Alba DOC

### The Story:

Merli is the name of the hill where this vineyard is located; Bricco (meaning "hill") indicates that this vineyard is located at the very top of the hill.

### 2012 Vintage Notes:

The winter was warm until the end of January, when the temperature collapsed, and for a month we endured a very cold spell with temperatures as low as -15°C (5°F) and a great deal of snow. The start of the vegetative activity in the vineyards was delayed. The spring months were somewhat cold and rainy, only by the end of June did the temperatures rise to normal. July and August were warm without excessive heat, while autumn was mild and dry.

### Vineyards:

Varietal: 100% Barbera

Source: 100% estate vineyards located on top of the hill in the Ravera area, Novello village

Area: 3.5 hectares (8.65 acres)

Exposure: South-southeast

Altitude: 300 meters (984 feet) above sea level

Soil composition: limestone/clay, with a small percentage of sand

Vine age: One hectare is newly planted, not yet productive; one hectare is 20 years old; one-half hectare is 15 years old; one hectare is 30 years old.

Vine density: 4,500 vines per hectare

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

Harvest: September 26 - 30

### Vinification:

Fermentation: 100% in stainless steel fermenters with 9 - 12 days skin contact, temperature-controlled, with automatic pump-overs; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermenters

Aging: One year barrel aging in used, 25-hectoliter Slavonian oak; bottle aged for six months

Bottled without filtration

Alcohol: 14%

Aging potential: 10 - 15 years

### Tasting Notes:

Bright ruby red in color with clear crimson highlights. Deep, full perfumes, elegant, well-balanced and enduring, reminiscent of rose, undergrowth and oriental spices. Very powerful bouquet, sweetened by overall softness. Fine structure accompanied by lively acidic freshness. Flavors conjure up Morello cherry and plum jam with a long finish of withered grape. Serve with tasty dishes such as pasta and red meat, medium-mature soft, fatty cheeses. Serving temperature: 18°C (64.4°F).