



2014 BRICCO DEI MERLI 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.

2014 VINTAGE NOTES

The 2014 vintage started with a temperate winter, a prelude to a year characterized by above-average temperatures. The frequency and intensity of rainfall (as opposed to amount) particularly marked this vintage. Because of this, very delicate measures were taken in caring for the vines, and harvest began a bit earlier than average.

VINEYARDS

Varietal Composition:	100% Barbera
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	3.5 hectares (8.65 acres)
Exposure:	South-southeast
Altitude:	300 meters (984 feet) above sea level
Soil Composition:	Limestone/clay
Vine Age:	1 hectare (2.47 acres) is newly planted; 1 hectare is 20 years old; 0.5 hectare is 15 years old; 1 hectare is 30 years old
Vine Density:	4,500 vines/hectare (1,821 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest:	October 10-12

VINIFICATION

Fermentation:	100% in stainless-steel fermentors with 9-12 days skin contact, temperature controlled, with automatic pump overs; 100% with indigenous yeast
Malolactic Fermentation:	100% in steel fermentors
Aging:	1 year barrel-aging in used, 25-hl (660-gallon) Slavonian oak; bottle-aged for 6 months. Bottled without filtration
Cases Produced:	1,000 (12/750ml)
Cases Imported:	200
Alcohol:	13%

TASTING NOTES

Ruby red in color with purple nuances. Elegant and deep aromas with notes of wild rose, red fruits, black cherry, and spices. The Barbera d'Alba Bricco dei Merli 2014 is an approachable wine with a good structure, the right amount of acidity, and a strong harmonic body.

