



2015 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.

2015 VINTAGE NOTES

The 2015 vintage started with a snowy winter, leaving a very good water reserve that lasted the entire year. A temperate springtime led to earlier vegetative development than usual; and budding was regular, though early, with flowering at the beginning of May. After two weeks of precipitation between the end of May and the beginning of June, the summer was very dry and warm, with an average temperature of over 30°C; several days reached over 40°C. High temperatures continued throughout August, enhancing the speed of ripening.

VINEYARDS

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| 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) |

VINIFICATION

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| 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: | 250 |
| Alcohol: | 14.5% |

TASTING NOTES

Intense deep red with purple reflections. The nose is complex with aromas ranging from dry apricot and plums to fresh flowers with hints of sweet spices. The palate is full-bodied and round. The bright acidity creates a perfect balance. The aftertaste is long with a salinity that is typical for the soil of Ravera.

