



# 2014 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.

## 2014 VINTAGE NOTES

A cold and snowy winter welcomed a warm and dry spring, which allowed an even budding. Summer saw warm days with some rainfall followed by a very dry end of the season. The beginning of fall was dry and cool creating optimal conditions for the phenolic ripening for the Nebbiolo grapes. The warm and dry weather during harvest ensured the grapes were evenly ripe and perfectly healthy.



## VINEYARDS

<b>Varietal Composition:</b>	100% Nebbiolo da Barolo, Lampia sub-variety of Nebbiolo
<b>Sources:</b>	100% estate vineyard at the top of the Ravera hill
<b>Area:</b>	2 hectares (4.94 acres)
<b>Exposure:</b>	South and southeast
<b>Altitude:</b>	320 meters (1,050 feet)
<b>Soil Composition:</b>	Limestone, calcareous, with less sand than the other hill of the Ravera cru
<b>Vine Age:</b>	One section is 20 years old, the other section is 65 years old
<b>Vine Density:</b>	5,000 vines/hectare (2,023 vines/acre)
<b>Cultivation:</b>	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; skin contact for 40-45 days with fermentation and afterwards, with post-fermentation maceration submerged cap; 100% with indigenous yeast

**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

<b>Cases Produced:</b>	817 (6/750ml)	<b>Cases Imported:</b>	150 (6/750ml)
<b>Alcohol:</b>	14.50%	<b>pH:</b>	3.48
<b>RS:</b>	0.50 g/L	<b>TA:</b>	5.91 g/L

## 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.

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