



## 2020 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.

### 2020 VINTAGE NOTES

The vintage 2020 started during a quite dry Spring with mild temperatures, which has created expectations for an early start of the growing season. This trend has fortunately been interrupted between the end of April and the beginning of May, a period characterized by abundant rain showers and cooler temperatures. Summer donated us mild temperatures, sunny days, and scattered rain-falls, but above all considerable temperature range. Thanks to the favorable climatic conditions, the 2020 wines strike you with incredible complexity and depth of the sip. Therefore, the 2020 harvest leaves us satisfied: beautiful grapes, good and healthy, have borne wines with intense perfumes and bright colors, nice alcoholic profiles kept up by acidity and freshness, but especially great complexity. All wines offer very perfumed bouquets with clear fruits and floral notes, as well as incredible freshness and finesse.

### VINEYARDS

Varietal Composition:	100% Barbera
Size:	1.8 hectares (4.45 acres)
Exposure:	South-southeast
Altitude:	300 meters (984 feet) above sea level
Soil Composition:	Limestone/clay
Vine Age:	Average vine age 22 years old
Vine Density:	4,500 vines/hectare (1,821 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

### VINIFICATION

Fermentation:	100% in stainless-steel fermentors with 9-12 days skin contact, temperature controlled, with automatic pump overs
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
Alcohol:	15%
TA:	6.63 g/L
RS:	0.46 g/L

### TASTING NOTES

Engaging and gritty, the Barbera d'Alba Bricco dei Merli 2020 shows intensity and olfactory complexity through fruity aromas of ripe cherry and blackberry, floral notes of violet and spicy hints. Enveloping in the mouth, it is endowed with pulp and structure, but also with great balance, thanks to the acidic vein that refreshes and lightens the sip. We are dealing with a pure and varietal wine, capable of respecting the grape variety of origin, keeping intact its distinctive features and identity.

