



## 2019 BRICCO PERNICE BAROLO DOCG

### WINERY

The Cugno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

### WINE

Barolo Ravera Bricco Pernice, named after a small hill where partridges nest, is the latest wine from Cugno. It is the result of years of hard work and a fulfilled dream. This wine comes from a beautiful vineyard in Novello, in the historic part of the Ravera cru, where the exceptional microclimate produces superb Barolo. It was dreamt of by Elvio and achieved by Valter and Nadia.

### VINEYARDS

The vineyard for Barolo Ravera Bricco Pernice is located in a warm, naturally sheltered area of the Ravera MGA. It has white soil with a high amount of limestone mixed with clay, distinguishing it from other areas of the Ravera cru.

### VINTAGE NOTES

2019 had regular climatic conditions and a balanced growing season. At harvest, Nebbiolo for Barolo had good sugar levels and an optimal polyphenolic framework. 2019 is seen as a classic vintage, producing Barolos with good structure, robust yet balanced by finesse and acidity.

### WINEMAKING

Fermented in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 30 days with submerged cap. Aged for 36 months in large Slavonian oak barrels and for 6 months in bottle.

### TASTING NOTES

The 2019 Barolo Ravera Bricco Pernice has layered aromas, with prominent notes of flowers and sweet, juicy red fruit. These are followed by hints of blood orange, candied orange peel, balsamic, and underbrush scents. The palate shows the typical tastes of the vintage: full and rich, yet dynamic and energetic, with vibrant acidity and dense, integrated tannins. With this Barolo, we aimed for a unique and personal style.



### VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Limestone and clay, with presence of sand
Age/Exposure:	30-55 years old South and southwest
Vine Density:	5,000 vines/hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Nebbiolo Lampia
Aging:	36 months in large Slavonian oak barrels; 6 months in bottle

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	5.61 g/L
Residual Sugar:	0.79 g/L