

2018 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.

VINTAGE REPORT

Spring 2018 was rainy, but summer had a gradual temperature rise. Sunny days in June and July caused fast vegetative growth, which we controlled with trimming and thinning. The days before harvest had an excellent temperature range, allowing for the production of elegant wines with charming aromas, velvet tannins, and a balanced taste.

VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Lampia sub-variety of Nebbiolo
Sources:	100% estate vineyard at the top of the Ravera hill
Area:	2 hectares (4.94 acres)
Exposure:	South and southwest
Altitude:	320 meters (1,050 feet)
Soil Composition:	Limestone, calcareous, with less sand than the other hill of the Ravera cru
Vine Age:	One section is 31 years old, the other section is 51 years old
Vine Density:	5,000 vines/hectare (2,023 vines/acre)
Cultivation:	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; 100% indigenous yeast

Aging:	24 months in large Slavonian oak barrels (25-30 hl), followed by 18 months in bottle
Alcohol:	14.5%
RS:	0.76 g/L
TA:	5.80 g/L

WINEMAKER NOTES

The Even in the 2018 vintage, the Barolo Ravera Bricco Pernice proves to be the most powerful expression among all those produced with the grapes from Ravera MGA. Dressed in a light garnet red color that immediately refers to the grape variety of origin, it has a variegated and intriguing nose, with hints of dark fruit in the foreground, followed by fascinating aromas of underbrush and spices. The palate immediately reveals its strength, softened by freshness, savouriness, and a note of blood orange that refreshes and gives energy to the sip, for a harmonious result and great impact.

