



2022 BRICCO DEI MERLI BARBERA D'ALBA DOC

WINERY

The Corno 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

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. A typical Piedmontese wine, well-structured and suitable for ageing, in which wood and fruit blend to maintain intact the characteristics and typicality of the grape varietal.

VINEYARDS

The Barbera vines are located in Novello commune at an average altitude of 300 m above sea level. The exposure is South-East, and the vines are trained with Guyot pruning system.

VINTAGE NOTES

We consider 2022 vintage as unique, both for unusual weather conditions, but particularly because of the excellent and unexpected results that we got. First, snow and rain proved to be the two great absentees for 2022 winter. The weather was characterized by a general lack of rainfall, partially mitigated by shy spring rainfall, that fell in the area in early May. Even summer was unusual, due to

earliness, drought and with record-breaking temperatures. Regardless of the difficult season that kept us on the edge of our seats for several weeks, at the time of harvest, grapes were healthy and beautiful. This has resulted in wines endowed with great character, unexpected bright freshness, and harmony.

WINEMAKING

Vinification in stainless steel, at controlled temperature and automatic pumping-over. Aging is in large Slavonian oak barrels for 12 months.

TASTING NOTES

The 2022 harvest gave birth to a Barbera d'Alba Bricco dei Merli that makes finesse its signature. It is a wine in which the notes of dark and ripe cherry blend masterfully with spicy and herbaceous hints, in particular of cinchona and ink. On the palate, it is enveloping and particularly gastronomic, because of its energy and its vibrant freshness.



VINEYARD

Region:	Piedmont
Appellation:	Barbera d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	17 and 27 years old South-East exposure
Vine Density:	4,500 vines/hectare (1,820 vines/acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Barbera
Aging:	In large Slavonian oak barrels for 12 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	6.52 g/L
Residual Sugar:	0.44 g/L