



2024 BRICCO DEI MERLI BARBERA D'ALBA DOC

WINERY

The Cogno 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

The 2024 season began with mild, dry weather before shifting to abundant rainfall from late February onward, building important water reserves and requiring close vineyard attention throughout the

year. Vine growth remained regular, and warmer, sunnier conditions from mid-July accelerated ripening, with veraison and harvest unfolding on a traditional timeline. All Nebbiolo was picked before October 15, and the grapes reached harvest in excellent health and optimal ripeness.

WINEMAKING

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

TASTING NOTES

The Barbera d'Alba Bricco dei Merli 2024 shows floral aromas intertwined with ripe, juicy red fruit and blood orange. The aromatic profile is intense yet always well defined. On the palate, freshness carries the wine from start to finish, giving drive and precision. The climatic conditions of the 2024 vintage have favored greater elegance, highlighting harmony and finesse. It is a Barbera that authentically expresses the character of the variety while maintaining a refined and precise style.

VINEYARD

Region:	Piedmont
Appellation:	Barbera d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	19 and 29 years old South-East exposure
Vine Density:	4,500 vines/hectare (1,820 vines/acre)
Plot Size:	1.65 hectare/ 4.08 acres
Eco-Practices:	Sustainable

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	6.53 g/L
Residual Sugar:	0.55 g/L