



2021 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.

2021 VINTAGE NOTES

The winter of 2021 was mild, which caused the vines to bud early. The summer was dry but not too hot despite the abundance of rain and moderate snow. Although there were a few windy days in May and June, the vines weren't affected by it. The vines also benefited from the July rain and the water reserves from the moderate winter snowfall. There were no summer hail or spring frost, and the temperature fluctuations between day and night in September were ideal. As a result, the 2021 wines are unique and possess deep, bright colors and great structure and power.

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:	14.5%
TA:	6.92 /L
RS:	0.37 g/L

TASTING NOTES

The Barbera d'Alba Bricco dei Merli 2021 is aged in large, not toasted Slavonian oak barrels. This allows the wine to maintain and enhance its authentic and characteristic taste. The wine has strong fruity notes of ripe cherry and plum, followed by a dominant aroma of violet with hints of spice. It has a fresh and mineral taste when first tasted, and is well-balanced with a subtle tannic texture that enhances the overall flavor.



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