



## 2023 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 beginning of the 2023 season remained marked by drought, but around April 20th, a vital period of steady, uniform rain began. Unstable weather and cooler temperatures continued through early July, while the latter

half of summer brought warm days and stable conditions. The grapes thrived under September's ideal weather. Overall, the 2023 season produced excellent vegetative growth and grape development, achieving optimal phenolic ripeness.

### WINEMAKING

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

### TASTING NOTES

A remarkable vintage has yielded a truly outstanding Barbera d'Alba Bricco dei Merli, showcasing all the vibrancy and depth the variety can offer. The nose is exuberant and captivating, drawing you in with a perfect balance of ripe fruit and spice—black cherry and plum interwoven with hints of clove, complemented by delicate floral tones and a subtle echo of cinchona bark, adding an intriguing nuance. On the palate, the wine is full and juicy, with a beautiful, lively acidity that gives it energy. The tannins are barely perceptible, lending just enough structure without interrupting the flow. Everything is in harmony, delivering a deeply satisfying and expressive wine.

### VINEYARD

Region:	Piedmont
Appellation:	Barbera d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	18 and 28 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:	6.61 g/L
Residual Sugar:	0.71 g/L