



2020 BRICCO PERNICE BAROLO DOCG

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

Barolo Ravera Bricco Pernice, named after a small hill where partridges nest, is the latest wine from Cogno. It is the result of years of hard work and a fulfilled dream. This wine comes from a beautiful vineyard in Novello, in the historic part of the Ravera cru, where the exceptional microclimate produces superb Barolo. It was dreamt of by Elvio and achieved by Valter and Nadia.

VINEYARDS

The vineyard for Barolo Ravera Bricco Pernice is located in a warm, naturally sheltered area of the Ravera MGA. It has white soil with a high amount of limestone mixed with clay, distinguishing it from other areas of the Ravera cru.

VINTAGE NOTES

The key factor of the 2020 season was the optimal climate, which allowed grapes to develop gradually and steadily and to reach a truly perfect ripeness. The direct consequence of such an excellent season was the production of particularly expressive and complex Barolos, with perfumed bouquet, incredible freshness, and a fine and well-integrated tannic texture. The 2020 Barolos possess all the qualities for being considered great wines, true ambassadors of Ravera MGA.

WINEMAKING

Fermented in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 30 days with submerged cap. Aged for 36 months in large Slavonian oak barrels and for 6 months in bottle.

TASTING NOTES

The Barolo Ravera Bricco Pernice 2020 ages one extra year in large untoasted cask than the Barolo Cascina Nuova and Barolo Ravera. Red fruit, sweet spices, blood orange and underbrush aromas are the predominant scents of this wine. Despite the presence of mature tannins, excellent acidity and a mineral boost, the Bricco Pernice always shows its immense personality and its full body, offering a layered mouthfeel and a fascinating and long aftertaste.



VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Limestone and clay, with presence of sand
Age/Exposure:	30-55 years old South and southwest
Vine Density:	5,000 vines/hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Nebbiolo Lampia
Aging:	36 months in large Slavonian oak barrels; 6 months in bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	5.61 g/L
Residual Sugar:	0.90 g/L