



Barbera d'Alba Bricco dei Merli DOC

Area: 1.8 hectares

Grape varietal: Barbera

Density: 4,500 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Average altitude: 300 m above sea level

Harvest period: end of September–start of October

Bottles produced: 10,000

Vinification: in stainless steel, temperature - controlled, automatic pump-over

Ageing: 12 months in large Slovenian oak barrels and barriques

Ageing over lees: 60 days

Bottle ageing: 6 months

Sensory profile

Bright ruby red in colour with clear crimson highlights. Deep, full perfumes, elegant, well-balanced and enduring, reminiscent of rose, undergrowth and oriental spices. Very powerful bouquet, sweetened by overall softness. Fine structure accompanied by lively acidic freshness. Flavours conjure up morello cherry and plum jam with a long finish of withered grape.

Serve with tasty dishes such as pasta and red meat, medium-mature soft, fatty cheeses.

Serving temperature: 18° C.

Notes

A typically Piedmontese wine, well-structured and good for ageing, in which wood and fruit blend to maintain the characteristics and typicality of the grape varietal intact. True to Cognò tradition, its principal qualities are its quaffability and freshness. A wine with a strong but not too international character.