

BARBERA D'ALBA DOC "BRICCO DEI MERLI"



Area: 1.8 hectares

Grape variety: Barbera

Density: 4,500 vines per hectare

Cultivation: vertical trellised, Guyot pruning

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 pumping-over

Ageing: 12 months in large Slavonian oak barrels

Lysis: 60 days

Bottle ageing: 6 months

Sensory profile

Bright ruby red in color with clear crimson highlights. Deep, fully perfumed, elegant and well-balanced with reminiscent of roses, undergrowth, wild berries and oriental spices. A powerful bouquet, sweetened by overall softness. Fine structure accompanied by vibrant freshness. Flavors evoke Morello cherries and plum jam with a long finish of raisins.

Serving suggestions: Pair with tasty dishes such as ragout-pasta and red meat or medium-mature to soft, fatty cheeses.

Serving temperature: 16-18° C.

Notes

A typical piedmonts' wine, well-structured and suitable for ageing, in which wood and fruit blend to maintain intact the characteristics and typicality of the grape varietal. True to Cogno tradition, its principal qualities are its drinkability and freshness. A wine with a define character, capable of showing the terroir of the Langhe.