

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

Average altitude: 300 m above sea level

Harvest period: end of September–start of October

Wine making: in stainless steel, temperature-controlled, automatic pump-over

Aging: 12 months in large Slavonian oak barrels

Lysis: 60 days

Bottle aging: 6 months

Sensory profile

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

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

Serving temperature: 18° C.

Notes

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