



Barolo DOCG Ravera “Bricco Pernice”

The Elvio Cagno tradition

Area: 2 hectares

Grape variety: lampia, sub-variety of nebbiolo

Density: 5,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 320 m above sea level

Harvest period: October

Wine making: in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 30 days with submerged cap

Aging: 24 months in large Slavonian oak barrels of 25-30 hl

Lysis: 90 days

Bottle aging: 18 months

Sensory profile

Ruby to garnet red in color. Intense notes of violet accompanied by a hint of damp soil, ripe red fruit, and subtle spiciness. Harmonious and well-structured on the palate with incisive yet fine, soft tannins. Already elegant and alluring when young, its silkiness and, above all, its complexity allow it to age as only great wines know how.

Serving temperature: 19° C.

Notes

Barolo Bricco Pernice, named after the rock on which courting partridges build their nests, is the very latest wine from Cagno. The fruit of years of hard work, it is a dream come true.

First envisioned by Elvio and then achieved by Valter, the project was to create a wine from the beautiful vineyard in Novello in the most historical part of the Ravera cru where the exceptional microclimate makes for superb Barolo. Barolo Bricco Pernice is the latest chapter in a story — Elvio Cagno's — that began in La Morra.

An expression of all the technical and stylistic precepts of the maestro himself, it fully deserves its place in the 'Riserva di Elvio.' A peculiar characteristic of Barolo Bricco Pernice is its enveloping softness, capable at once of revealing all the allure and potency of Bricco Ravera. The graphics on the Bricco Pernice label show the artistic growth of Elvio's granddaughter Elena, who presents the wine today with the same label as Vigna Elena, the Barolo named after her when she was three.