



Barbera d'Alba Doc 2012 Bricco del Cuculo

Vineyard

The Bricco del Cuculo vineyard (270m a.s.l.) is located in Barbaresco area, on parcels 326 and 214 of Map VI. It stands on top of a hill, in the Faset region; the slopes are facing east, south and west, and its limestone white soil covers an area of 0.43 hectares, all planted with Barbera vines in 1950.

Picking and maceration

The grapes are picked by hand, sorting only the best bunches and placing them into a 20 kilos baskets; the harvest took place on the 22nd of September 2012. The maceration lasted for 12 days in stainless steel tanks, with regular punching down of the cap.

Ageing

The wine aged for 18 months in big Slavonian oak casks and 4 months in steel tanks before being bottled.

Bottling

The wine was bottled on 19th June 2013, without any fining nor filtration, with lot number L14-06 and L14-06A. The 2012 production has been of 2300 x 0,75l Albeisa bottles and 200 magnums.

Tasting notes

Very dark ruby red colour. Intense nose of spices, red fruits, leather and flowers, mineral and liquorice hints. Excellent structure with rich freshness. It will improve with the aging, especially in the magnum size.

Analytical data

Alcohol: 14.5 % by Vol.
Total acidity: 6.5 g/l
pH: 3.38

Particularities

The limestone soil, the position of the vineyard and the age of the vines with their natural limited yield make this Barbera unique.

Vintage 2012

The 2012 campaign began with a fairly unusual winter weather pattern. The coldest weather arrived a little later than usual, when temperatures dropped considerably below zero (-20°C) between the end of January and the beginning of February, also accompanied by heavy snowfalls. Spring started out cool and wet. From the end of June, summer was marked by medium-high temperatures, which reached their peak in the second half of August, and little rain. After taking a normal physiological break at the end of August, activity in the Dolcetto vineyards picked up again early in September thanks to some rain and a slight drop in temperatures, and by the middle of the month the grapes were in very good health: excellent anthocyanins (colour), and considerable balance in the aromatic substances.

