Prunotto



BRICCO COLMA 2011

Classificazione

Piemonte DOC Albarossa

Annata

2011

Climate

The 2011 vintage will be remembered for erratic weather conditions throughout the seasons. Normal winter weather was followed by higher than average temperatures during the month of April accelerating development of the vines that came at least two weeks early. The following months saw temperatures that fluctuated back and forth from hot to moderate. During the month of August, daytime temperatures exceeded 30 °C (86 °F) favoring early development of phenolic phases of the vines. Harvest began on August 29th.

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Harvest and Vinification

The grapes were brought to the cellars for destemming and crushing. Maceration on the skins lasted approximately 10 days at a temperature of 30° C (86° F). Malolactic fermentation was completed at the end of March. The wine was aged for one year and was then bottled. The wine underwent a further period of aging in the bottle before being released.

Historical Data

Produced from Albarossa, a grape variety unique in the world. It is a hybrid from the 1930's of Nebbiolo and Barbera, created by Professor Dalmasso. Bricco Colma represents the combination of two historic grape varieties and is able to express the berry's extraordinary freshness and aromatic qualities.

Tasting Notes

Bricco Colma is a deep ruby red color with purple undertones. The nose is rich in aromas of sour cherries, spices and notes of graphite. Its complex palate is full bodied, elegant and powerful balancing perfectly with the freshness typical of Albarossa's fruit.