Prunotto




# BRICCO COLMA 2012

## Classificazione

Piemonte DOC Albarossa

## Annata

2012

## Climate

The beginning of winter was defined by relatively warm temperatures while the month of February brought cold weather conditions and abundant snowfall.  After a cool, rainy spring season, weather in the month of May became hot and was rarely interrupted by rain showers, something that occurred only in very limited areas. The vines' vegetative cycle progressed normally thanks to water resources absorbed by the soil during springtime. Scattered rainfall at the end of August and the beginning of September replenished groundwater reserves, reinvigorating the vines. Grapes were harvested on September 16th.

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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 deep ruby red with purple hues. The nose is rich in aromas of sour cherries, spices and notes of graphite. Its palate is mouth filling: its elegance, power and complexity are well-balanced by the freshness of its fruit, a quality typical of the Albarossa variety.**