Prunotto



BRICCO COLMA 2013

Classificazione

Piemonte DOC Albarossa

Annata

2013

Climate

The 2013 growing season in Piedmont was dominated by cool wet weather during the winter months and spring season. These climatic conditions, together with rain showers and a drop in minimum temperatures at the end of May, caused a delay in the vines' vegetative cycle but did provide excellent groundwater reserves in the vineyards. The end of August brought sunny skies and ideal temperature swings between day and night that ensured a gradual, steady ripening phase. Grape clusters were selected with great care to ensure only the finest grapes reached fermentation vats. The grape harvest took place from September 26th to 28th

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Harvest and Vinification

The grapes were brought to the cellar, destemmed, and crushed. Maceration on the skins lasted for a period of approximately 10 days at a controlled temperature of 30° C (86° F). Malolactic fermentation was completed at the end of March. The wine was aged for one year and then bottled. The wine underwent an additional period of aging in the bottle.

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 in color with purple hues. The nose is distinctive with aromas of sour cherries, spices, and notes of graphite. The palate is mouth filling: elegance, power and complexity are well-balanced by freshness, a quality typical of the Albarossa variety.