

Barbaresco `Rabajà` 2014

Barbaresco, Piemonte, Italy



PRODUCER

The Rocca family originates from Barbaresco. Bruno Rocca took charge of the family business when his father died in 1978 and decided that all the wine produced by the estate would, from then on, be sold in bottle. The family now has 15 hectares of vineyards. Stylistically, Bruno is a consummate modernist, making wines with great intensity of fruit while retaining the structure and elegance of the Langhe at its best.

VINEYARDS

Purchased by Bruno Rocca's father, this vineyard is in the Rabajà Cru, in the village of Barbaresco. It was planted in 1964 and completed in 1978. The land planted solely with Nebbiolo has a south-westerly exposure and is a mixture of tufaceous clay, marl and limestone. The vineyard is steep and is situated at an altitude of about 300 metres above sea level. The vines are approximately 50-60 years old.

VINTAGE

A warm winter and an early spring started off the growing season. Summer saw regular temperatures and plentiful rainfall with some very intense downpours. These weather conditions meant that production in 2014 was slightly lower than average. A good September and October with good diurnal temperatures helped complete the ripening process. The 2014 wines seem to have good ageing potential, with good acidity and minerality.

VINIFICATION

Fermentation took place in stainless steel tanks at 30°C and lasted 20 to 25 days. The wine was aged for 12 months in 225 litre French oak barrels (Allier, medium toast) and another 12 months in large oak barrels.

TASTING NOTES

Ruby-garnet in colour with an intensely perfumed nose and notes of flowers, redcurrant, blackberry and a smoky edge. On the palate there is great fruit concentration and the characteristic tannins of Nebbiolo have been softened by the warm autumn. Long and very elegant on the finish.

Grape Varieties	100% Nebbiolo
Winemaker	Bruno and Francesco Rocca
Closure	Natural Cork
ABV	14.5%
Bottle Sizes	75cl