

Bruno Rocca,
Barbaresco `Rabajà` 2015
Barbaresco, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Bruno and Francesco Rocca
Closure	Natural Cork
ABV	14.5%
Acidity	5.68g/L
Notes	Sustainable, Vegetarian, Practising Organic, Vegan

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

Vintage 2015 started with a snowy winter which provided the soil with water reserves. From February onwards warm temperatures led to an early budding. Flowering took place between mid-May and beginning of June. Summer was dry without rainfalls from the second half of June throughout the month of July, and temperatures were stable with highs well above 30°C. However, the vineyards did not suffer from drought, thanks to the plentiful water reserves accumulated during the early months of the year. The high temperatures over summer meant grapes reached ripeness ten days earlier than the previous vintage. A careful, targeted green harvesting was carried out, managing foliage carefully to cover grapes and avoid sunburn. At harvest yields were on average in terms of quantity. The fruit quality was very promising with excellent tannins which will certainly ensure elegant long-lasting wines with good structure and colour intensity.

VINIFICATION

The grapes were hand harvested and selected in the vineyard. After harvest, the Nebbiolo grapes went through a second selection at the sorting table before they underwent fermentation in stainless-steel tanks for 20-25 days. The wine was aged in French oak barriques for 12 months, and then for another 12 months in larger French oak barrels. Finally, the wine spent 12 months in bottle before release.

TASTING NOTES

Garnet in colour, this intensely perfumed wine has floral aromas of violets and rosehips, a hint of butter and red fruit notes of raspberry and cherry. These aromas follow onto the palate which is warm and mouth-filling, framed by broad Nebbiolo tannins that have been softened by the warm autumn. Elegant and long.

AWARDS

Sommelier Wine Awards 2019, Gold