

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



Grape Varieties	100% Nebbiolo
Winemaker	Bruno and Francesco Rocca
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.69g/L
Acidity	5.67g/L
Wine pH	3.67
Notes	Certified Organic, Vegetarian, Vegan, Practising Organic

PRODUCER

Bruno Rocca took charge of the family business when his father died in 1978. Previously, Bruno worked at Ferrero Rocher in Alba as the family farm could not support more than one family by selling its grapes. After taking over, he started bottling the wine and soon established a name for himself as one of the finest producers in Barbaresco, thanks in no small part to his vineyards on the prized hill of Rabajà. Today, Bruno runs the 15-hectare estate with daughter Luisa and son Francesco and has a total production of around 65,000 bottles. Stylistically, Bruno is a consummate modernist, making wines of great fruit intensity that retain the structure and elegance of the Langhe at its best.

VINEYARDS

The Nebbiolo grapes come from the Rabajà Cru in the village of Barbaresco. These vines were planted in the 1950s after a massal selection. The soil in this vineyard is particularly rich in limestone. The vineyard is steep and is situated at an altitude of about 300 metres above sea level.

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. Once in the winery, the fruit underwent a second selection on the sorting table. Fermentation took place in wooden casks for 40-45 days. The wine was matured in French oak casks for 14-16 months before release.

TASTING NOTES

In the glass, this Riserva is an intense ruby red with garnet reflections. The nose is enticing with a clear aroma of dark berry fruit that gives way to a spicy note of sweet tobacco. This wine is intense but superbly elegant.