

Bruno Rocca,
Barbaresco `Currà` 2020
Barbaresco, Piemonte, Italy


BRUNO ROCCA
Azienda Agricola Rabajà



Grape Varieties	100% Nebbiolo
Winemaker	Bruno and Francesco Rocca
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.7g/L
Acidity	5.56g/L
Wine pH	3.49
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

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

Fruit for this wine come from a single plot (Fg. 12, part. 964) of the Currà vineyards Cru in the village of Neive, bought by the Rocca family in 2001. The vineyard is located on a south-west facing slope at 220/300 meters above sea level. The soil is limestone-clay with the typical blue Sant'Agata marl: a mix of silicates, carbonates and volcanic ash. The vines are 35-40 years old and Guyot pruned.

VINTAGE

The 2020 vintage started with a dry and mild winter in comparison to recent years, with an early budding recorded in spring. The days throughout spring and summer were cool, meaning the grapes benefited from a long and even ripening season. Occasional spikes in temperatures were recorded toward the end of the summer, but the high diurnal range ensured the grapes maintained great balance in ripeness and acidity. Harvest took place in early October.

VINIFICATION

The grapes were hand harvested and went through selection before destemming. The whole clusters were gently pressed with a pneumatic press before they underwent fermentation in 50HL stainless steel tanks for 20-25 days. The wine was aged in French oak casks for 14 to 16 months prior to bottling.

TASTING NOTES

The wine is ruby with garnet hues and aromas of redcurrant, raspberry, rose and geranium. The tannins provide a silky mouthfeel and the finish is long and pleasant.