

Bruno Rocca,
Barbaresco `Maria Adelaide` 2019
Barbaresco, Piemonte, Italy


BRUNO ROCCA
Azienda Agricola Rabajà



Grape Varieties	100% Nebbiolo
Winemaker	Bruno and Francesco Rocca
Closure	Natural Cork
ABV	14%
Residual Sugar	0.43g/L
Acidity	5.51g/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

The Barbaresco Maria Adelaide is made from a special selection of grapes in memory of Bruno Rocca's mother who lived at Rabaja from 1921 until her death in 2006. Bruno carries out the selection personally, and only in vintages that inspire him. The vineyards from which he makes the selection vary, but usually the grapes come mainly from the Rabaja', Fausoni and Curra' vineyards.

VINTAGE

The 2019 vintage was marked by unusual climatic conditions, with a warm autumn and limited rainfall until March, followed by variable spring weather that delayed vineyard work. June experienced extreme heat, while July saw storms that brought cooler temperatures. The weather in August and September was favorable for Nebbiolo grapes, leading to a promising harvest with good acidity and phenolic complexity.

VINIFICATION

The grapes were hand picked from the best sites of the Bruno Rocca vineyards. The grapes were destemmed and gently pressed with a pneumatic press. Fermentation took place in 50HL stainless steel tanks for 30-35 days with submerged cap maceration. The wine was aged for 16 months in French oak barrels.

TASTING NOTES

Deep garnet red. This is an opulent wine that opens with aromas of dense black fruits, blackberry and plum, along with delicate floral perfumes of violet, rose and a touch of spice. The mouth-filling, warm structure of the palate is long, persistent and elegant.