

Bruno Rocca,  
**Barbera d'Alba 2022**  
Langhe, Piemonte, Italy

  
**BRUNO ROCCA**  
*Azienda Agricola Rabajà*



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Bruno and Francesco Rocca</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.75g/L</b>
Acidity	<b>6.82g/L</b>
Wine pH	<b>3.67</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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 grapes for this Barbera d'Alba come from the Fausoni and Currà Crus, both located in Neive. The soil is mainly composed of limestone and Blue Sant'Agata marl and the vines are an average of 50 years old.

## VINTAGE

The 2022 vintage was marked by an early harvest and the impressive adaptability of the vines to challenging climate conditions. Low water reserves and high temperatures led to earlier flowering and smaller berry sizes. Despite this, Nebbiolo achieved excellent phenolic maturity, indicating the potential for full-bodied, age-worthy wines with structure and depth.

## VINIFICATION

The grapes were hand harvested before going through a second selection in the winery prior to destemming. Fermentation took place in stainless steel tanks for around 10-15 days before maturation in French oak barriques for 12 months.

## TASTING NOTES

Aromas of ripe black fruits such as plum, blackberries and dark cherries are complemented by notes of toasted almonds and pink peppercorns. The palate is round, harmonic and flavoursome with a balanced structure and a savoury finish.