

Bruno Rocca,
Barbaresco `Rabajà` 2021
Barbaresco, Piemonte, Italy


BRUNO ROCCA
Azienda Agricola Rabajà



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| Grape Varieties | 100% Nebbiolo |
| Winemaker | Bruno and Francesco Rocca |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 0.43g/L |
| Acidity | 5.3g/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

Purchased by Bruno Rocca's father, this vineyard is located in the Rabajà Cru, in the village of Barbaresco. It was first planted in 1964 and completed in 1978. The Nebbiolo vines face southwest and are rooted in tuffaceous clay, marl, and limestone soils. Situated on a steep slope at altitudes between 260 and 315 metres above sea level, the vines are approximately 50 to 60 years old.

VINTAGE

The 2021 vintage began with nearly 70 centimetres of snowfall, persisting through January before transitioning to milder conditions. A cool and windy spring slowed growth, while summer remained largely stable apart from a localized hail event in late July and a short heatwave in mid-August. Harvest commenced in early October and ended almost two weeks later on the 13th.

VINIFICATION

The Nebbiolo grapes were hand harvested and carefully selected in the vineyard, before undergoing a second selection upon arrival at the winery. They were then destemmed and gently pressed in a pneumatic press. Selected parcels were fermented separately in stainless-steel tanks, for around 20 to 25 days. The wine was then aged in French oak casks for 14 to 16 months before being blended and bottled.

TASTING NOTES

This wine is deep garnet in colour. On the pronounced nose are aromas of raspberry and cherry, with violet and rosehip notes and subtle buttery characters. The aromas are mirrored on the elegant and sumptuous palate, complemented by soft, broad tannins and lingering on the long finish.