

Bruno Rocca,
Barbaresco Riserva `Currà` 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	0.41g/L
Acidity	5.39g/L
Wine pH	3.67
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 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 harvested and selected in the vineyard. Once at the winery, the fruit underwent a second selection on sorting tables. 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

Sweet floral aromas of rose and violet are predominant on the nose, along with a hint of fresh mint and spices. On the palate, it is elegant and harmonious, with a good acidity balancing the concentration of body and flavours. Long and concentrated, the floral aromas return on the finish.