

Bruno Rocca,
Barbaresco Riserva `Rabajà` 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	0.45g/L
Acidity	5.69g/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

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 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 in the winery, the fruit underwent a second selection on the sorting table. 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

In the glass, this Riserva is an intense ruby red with garnet reflections. The nose is enticing with a clear aroma of dark berry fruit that gives way to a spicy note of sweet tobacco. This wine is intense but superbly elegant.