

Bruno Rocca,  
**Barbaresco `Marcorino` 2021**  
Barbaresco, Piemonte, Italy

  
**BRUNO ROCCA**  
*Azienda Agricola Rabajà*



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Bruno and Francesco Rocca</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.67g/L</b>
Acidity	<b>5.48g/L</b>
Wine pH	<b>3.49</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 Marcorino grapes are sourced from a less than a hectare steep vineyard situated just below the village of Neive. This southeast-facing vineyard experiences a unique and slower ripening process, leading to a later harvest. The soil has a limestone-clay composition with layers of clay and silt. The vineyard is home to ancient vines planted in 1963, using rootstocks recovered from an old vineyard in Bernino, a hamlet of Barbaresco. The previous owner manually selected the best Nebbiolo cuttings from the region to propagate the finest plants. Over time, it became evident that the grapes from Marcorino were distinctive, producing a wine that is powerful, structured, and vibrant in color. Their remarkable qualities intrigued and fascinated Francesco Rocca, leading to the decision to bottle this wine on its own, allowing it to fully express its unique story and character.

## VINTAGE

The 2021 vintage began with a snowy winter, particularly during late December. Despite a warmer-than-usual late winter and early spring, vine growth was delayed, avoiding significant frost damage in April.

Spring remained cool, with temperatures never exceeding 30°C. The summer was mild overall, with a brief heat spike in mid-August, followed by cooler nights. The harvest began on October 4th, slightly delayed due to rain, and ended on October 13th.

## VINIFICATION

The selected grapes were carefully de-stemmed and gently pressed using a pneumatic press. Vinification was carried out through micro-vinification, with vineyard parcels processed separately in stainless steel tanks with a maximum capacity of 50 hL. The fermentation lasted for approximately 25-28 days. After fermentation, the wine aged for 14-16 months in French oak casks.

## TASTING NOTES

The wine displays a ruby red color with vibrant garnet reflections. On the nose, it offers pronounced aromas of small red berries such as currant, raspberry, and wild strawberry. The palate is complex and elegant, with a remarkable persistence that lingers beautifully.