

BARBERA D'ALBA d.o.c.



Barbera 100%. Soil with limestone and blue marl. Average age of vines is about 50-60 years old.

Production:

50 hl/hectare

Vinification:

in stainless steel for about 10-15 days

Maturation:

about 12 months in French oak barrique

Color:

bright deep garnet red

Nose:

very wide and intense scent of ripe fruit (plums, blackberries, cherries and red mulberry). A further whiff reveals walnut cupule, spice (pink pepper) and final hints of toasted almond

Flavour:

mouth-filling, warm, savoury and harmonic, with a round, gentle and elegant expression



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