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BARBARESCO d.o.c.g.

Riserva Currà

BRUNO ROCCA
Azienda Agricola Rabajà

Nebbiolo 100%. Produced with grapes come from Cru Currà in the village of Neive, more specifically from Fg. 12, part. 964. The soil is calcareous and clayish, with Sant'Agata's marl.

Production:
40 hl/hectare

Vinification:
in wooden casks for about 25-28 days

Maturation:
About 18-20 months in French oak cask

Color:
vivid ruby red

Nose:
it captivates the sense of smell with it's sweet floral notes (rose, violet). Fresh mint and spices

Flavour:
elegant and harmonious, good acidity paired with a good presence of pulp. Persistent. A noble final note of watermelon flesh and scents that return to the nose.



Bruno Rocca 2022 ©
Azienda Agricola Rabajà di Rocca Bruno
Strada Rabajà 60 12050 Barbaresco
Tel/Fax +39 0173.63.51.12

info@brunorocca.it

brunorocca.it