ENG

BARBARESCO d.o.c.g.

Riserva Rabajà ®

BRUNO ROCCA
Azienda Agricola Rabajà

Nebbiolo 100%, coming from Cru Rabajà in the village of Barbaresco, more specifically from Fg. 5, particles 430-406. These vines has been planted in the '50 after a massale selection. The soil in these particles is particularly suitable and rich in limestone.

Production:
40 hl/hectare

Vinification:
in wooden casks for about 25-30 days

Maturation:
about 18-20 months in French oak cask

Color:
intense ruby red with garnet red reflections

Nose:
clear scent of dark fruit (blackberry, blueberry) that open on spicy note of sweet pipe tobacco

Flavour:
at the first sip is fresh and sapid and continue with intensity and elegance



Bruno Rocca 2022 ©
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