

BARBARESCO d.o.c.g.



Nebbiolo 100%, made with grapes coming from our vineyards in Neive and Barbaresco. The soil is clayish tuff with some sandy veins.

Production:

40 hl/hectare

Vinification:

in stainless steel for about 30-40 days with submerged cap

Maturation:

about 12-14 months in large barrels

Color:

intense garnet red

Nose:

dense with fruit (blackberries, black cherries and plums), overtones of slightly withered rose and violet petals and spices

Flavour:

warm, elegant and wrapping, long lasting flavour with overtones confirming aromas perceived on the nose with one note of cocoa



Bruno Rocca 2024 ©

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