Bruno Rocca Dolcetto d'Alba Vigna Trifolè D.O.C. 2020

BRUNO ROCCA
Azienda Agricola Rabajà

In the late 1950s, Bruno Rocca's father Francesco, and his wife Maria Adelaide purchased a vineyard in Rabajà and moved there from the centre of Barbaresco. This marked the beginning, in particular for Bruno, who from a very early age began to view the grapes as the true expression of the land. In 1978 Bruno decided to carve out a new direction, rather than selling the grapes to large Barbaresco producers, Bruno began to sell bottled wine on the Italian and world stage. The philosophy of wine as the natural expression of the Barbaresco territory was widely appreciated, and with the estate's gradual growth came the purchase of new plots of land and the expansion of the cellar, which continues to today with Bruno's children Francesco and Luisa now both closely involved in all aspects of the wine production and sales. The Bruno Rocca company philosophy is clear, as Rocca himself affirms: Wine is the mirror and soul of the ground, and the territory, if protected and defended, it will never let you down.

2020 in Le Langhe
Following a mild, dry winter, spring began mild and sunny. From May and into June however the weather was very wet and unstable. Due to the early vigour, green harvesting was paramount in 2020 to avoid over-cropping but generally conditions were ideal, with the rain preventing any water stress, and fortunately without any accompanying hailstorms. The harvest of whites began early in the first days of September. Sugar and acidity levels were a bit below average but remained steady during vinification, ensuring great balance. Next came dolcetto, which yielded wines with very elegant aromas and vibrancy of fruit. The harvest of barbera and nebbiolo was delayed by a drop in temperatures in the first half of September, with both immediately showing superb sugars and acids, and beautifully ripe tannins. In conclusion, 2020 vintage can be classified as extremely good with points of excellence, especially for the medium to longer term ageing wines.

Technical Details:

Variety	dolcetto 100%
Alcohol	13.5%
Vineyard Area	The grapes are sourced from Bruno Rocca estate vineyards (average 40 years of age) in the village of Barbaresco where the Trifole' vineyard borders Rabajà. The soils are volcanic (tufo) clay with some sandy veins throughout.
Method	The fruit is hand-harvested at low yields of just 50 Hl per hectare. Fermentation occurs in stainless steel for 7-10 days with skin contact. Maturation occurs in stainless steel.

Tasting Notes:

Colour	Intense deep, black due with purple reflections.
Bouquet	The bouquet is fresh and tight with aromas of ripe fruit (plum, blackberry & cherry). Elegant and profound.
Palate	The palate is round and warm, with appealingly supple grape tannins. Dense and embracing, the finish lingers beautifully with just a hint of almond.
Service	Serve at 14-16 degrees Celsius. Enjoy with local specialities including bagna cauda, Italian style cured meats and local fresh cheeses such as Robiolo.
Cellaring	2-4 years
Winemaker	Bruno & Francesco Rocca

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