BRUNO ROCCA
Azienda Agricola Rabajà



Bruno Rocca

2020
LANGHE NEBBIOLO FRALU

VARIETAL
100% Nebbiolo.

APPEARANCE
Bright ruby red with garnet reflections.

AROMA
The bouquet is full and intense with notes of red and black fruits (raspberry & black cherry) and a touch of spice.

PALATE
The palate is round and harmonious showing terrific poise, elegance and balance. The finish shows some fine grained nebbiolo tannins that linger well.

VINIFICATION
The fruit is hand-harvested at low yields of just 50 Hl per hectare. Fermentation occurs in stainless steel for 8-10 days at 26-28 degrees Celsius maximum to preserve the fresh fruit and floral aromas. Maturation occurs in a mixture of small and medium sized French oak barrels for 8 - 12 months.

VINTAGE
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.

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