



**Appellation:** BARBARESCO DOCG

**Zone:** Barbaresco

**Cru:** Ronchi

**Vineyard extension (hectares):** 2.7

**Blend:** 100% Nebbiolo

**Vineyard age (year of planting):** Nebbiolo  
1950,1964,1967,1968,1974

**Soil Type:** Calcareous-Clayey with grayish marl

**Exposure:** South-East

**Altitude:** n/a

**Colour:** Deep garnet red

**Nose:** Intense, frank, fruity, cherry, blackberry, vanilla, toasted nuts, sweet spices, complex, balsamic and mineral notes

**Flavour:** Rich, soft, fresh, fine tannins, good persistence

**Serving temperature (°C):** 18

**Match with:** Savoury pasta dishes, grilled meat, medium seasoned cheeses

**Average no. bottles/year:** 8,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** n/a

**Vinification and ageing:** Fermentation and maceration with the skins for 15/20 days in steel vats with temperature control (28-30 degrees Celsius). The wine matures in large casks of Austrian and German oak (20 hectolitres capacity) for 20 months. Finishing in the bottle for 10 months.

**Awards:** 2013 vintage: Wine Enthusiast 92/100

### *Estate History*

We will all miss Angelo Rocca very much after his tragic death: he was not only a great winemaker, he was also a great person, a great friend and he was great fun to be with! Wine has been bottled at this estate for four generations by the Rocca family and now Angelo's son in law Carlo and his three daughters Paola, Monica and Daniela continue making very fine red and white wines. Three vineyards contribute to the production of the Nebbiolo grapes that go into the making of the lovely Barbaresco: Vigna Loreto (within the larger cru of Ovello), Ronchi and Montersino all remarkable crus of the appellation. Vineyards in S. Rocco Seno d'Elvio were purchased from Carlo: from these a Moscato d'Asti and a Barbaresco "base" (together with grapes from the younger vines of the Ronchi and Ovello crus) are made. The estate also offers small quantities of fruity Dolcetto and Barbera and a unique barrel fermented, stout bodied, rich still zesty flavoured white wine from the Cortese grape, a fresh and fruity Chardonnay with interesting mineral notes and a pleasant red (a blend of Nebbiolo, Barbera and Cabernet Franc) called "Rosso di Rocca". The latest release is Barbaresco "Angelo", made from grapes of the Ovello, Ronchi and Montersino crus and vinified in a traditional way, a tribute of Paola, Monica and Daniela to their father. These are all exceptional wines that not only reflect the unique terroir they stem from, but also the passion of this talented family as acknowledged by the Italian and international specialised press.

