



**Appellation:** BARBARESCO DOCG

**Zone:** Barbaresco, San Rocco Seno d'Elvio

**Cru:** Ronchi, Ovello, Montersino

**Vineyard extension (hectares):** This wine is made from grapes of the crus Ronchi, Ovello and Montersino

**Blend:** 100% Nebbiolo

**Vineyard age (year of planting):** Nebbiolo 1950,1998

**Soil Type:** n/a

**Exposure:** South-east, south-west (250 meters altitude), south (310 meters altitude)

**Altitude:** 250-310 meters above sea level

**Colour:** garnet red

**Nose:** Floral, rose, red berries

**Flavour:** Intense, red fruit, supple and elegant tannin

**Serving temperature (°C):** n/a

**Match with:** red meat, game

**Average no. bottles/year:** 2,100

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** The daughters of Angelo produce this special wine in order to remember their father and his great passion for Nebbiolo respecting, at the same time, his style and philosophy. Therefore, this wine is made from the grapes of the three crus the value of which was enhanced by Angelo's work and ideas and it is vinified in a single oak cask (with a submerged cap) with a long maceration with the skins following the most typical tradition of the Langhe. Production: 2,100 bottled (0.75 litres, 220 magnums (1.5 litres) and 30 double magnums (3 litres).

**Awards:** 2013 vintage: Gambero Rosso 2017 Tre Bicchieri, Wine Enthusiast 92/100, Guida Essenziale ai Vini d'Italia 2017 96/100

**Vinification and ageing:** Vinification with a submerged cap in an oak truncated cask (capacity 28 hectolitres) with punching down of the cap and pumping over of the must by hand; maceration with the skins for 55 days. The wine matures in German and Austrian oak casks (capacity 20 hectolitres) for approximately 20 months.

### *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.

