

ALBINO ROCCA

Two vineyards contribute to the production of the Nebbiolo grapes that go into the making of Albino and Angelo Rocca's Barbaresco: Loreto and Bric Ronchi, both remarkable crus of the appellation. The viticultural practices are strict: organic fertilization, short pruning and green pruning. The very low production per hectare results in remarkable concentration - an engaging delight to the palate and a guarantee of longevity that many a Barbaresco no longer possesses.

Equally important: while already producing very fine wine, Albino and Angelo Rocca have a true yearning for improvement, and an openness towards novel winemaking techniques which they successfully apply. Proof of this are the wines still resting in the cellar's casks and barriques, the quality of which rivals the very best Barbaresco.

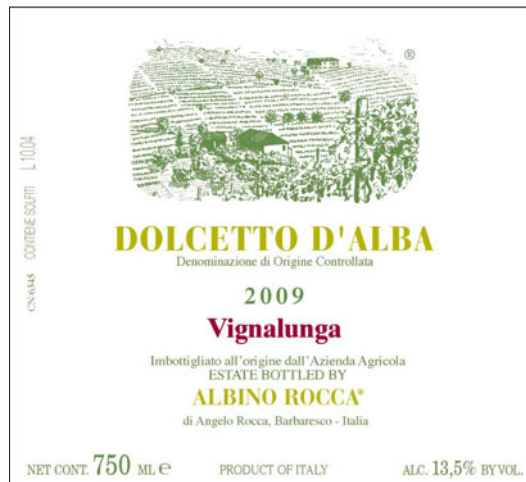
And, naturally, in keeping with the sound viticultural wisdom that, in Piedmont, holds to giving over each exposure to whichever varietal is most suited to it, the estate also produces small quantities of fruity Dolcetto and Barbera and a unique barrel fermented, stout bodied, rich still zesty flavoured white wine from the Cortese grape. A "base" Barbaresco (made from a plot in San Rocco Seno d'Elvio, in the township of Alba), a fresh and fruity Chardonnay with interesting mineral notes, a pleasant red "Vino da Tavola" (a blend of Nebbiolo, Barbera and Cabernet Franc) and a Moscato d'Asti complete the range.

Albino and Angelo's wines have been acknowledged and praised by the Italian and international specialised press. ◇



Barbaresco Vigneto Brich Ronchi

Zone: *Barbaresco*
 Cru: *Ronchi*
 Varietal: *Nebbiolo*
 Vineyard Ext.: *5 hectares*
 Average Prod.: *24,000 bottles*



Dolcetto d'Alba Vignalunga

Zone: *Barbaresco*
 Varietal: *Dolcetto*
 Vineyard Ext.: *3.5 hectares*
 Average Prod.: *20,000 bottles*