

# BRUNO ROCCA

Barbaresco, Piemonte, Italy



## ABOUT THE PRODUCER

The Rocca family has a rich winemaking legacy and are stewards of some of the finest vineyards in Barbaresco and Neive. Bruno Rocca assumed control of the family business in 1978 following his father's passing. It was then that he initiated the bottling of wine under his own name, swiftly gaining a reputation as one of Barbaresco's premier producers, notably attributed to the prized vineyards on the hill of Rabajà. Today, Bruno, alongside his children Francesco and Luisa, collaborates in preserving the family legacy and its deep-rooted connection to the land of origin. Bruno Rocca's vineyard holdings encompass the highly sought-after Rabajà cru in Barbaresco and Currà, Marcorino, San Cristoforo, and Fausoni in the commune of Neive.

Read more - [www.brunorocca.it/en/](http://www.brunorocca.it/en/)



### IN THE VINEYARD

#### ORGANIC BIODYNAMIC PRACTICES

Organic farming practices are utilized but the vineyards are not certified.

#### TOTAL AREA UNDER VINE

12,5 Hectares

#### LOCATION OF VINEYARDS

Barbaresco and Neive

#### SOIL DETAILS

The soil is characterized by white tuffaceous marl mixed with blue marl and veins of sand - soil rich in limestone and microelements, ideal for cultivating Nebbiolo.

#### GRAPES

Chardonnay, Dolcetto, Barbera, Nebbiolo



### IN THE CELLAR

#### WINEMAKER

Bruno Rocca & Francesco Rocca

#### FERMENTATION PRACTICES

Each vineyard is vinified separately. Grapes from the larger vineyards are divided among two or three vats to differentiate the quality. This separation ensures that only the best fruit makes it to the bottle, allowing us to respect the characteristics of the terroir of origin. Alcoholic fermentation begins naturally, with medium-long fermentation (30-40 days) using almost whole berries, delicate pumping over, and no punching down.

#### YEAST UTILIZED

Natural yeasts are present in our Barbaresco vineyards. Through a complex process, we have selected several strains of these native yeasts for fermentation, ensuring respect for the terroir and allowing its full expression in the wine.

#### FILTRATION STABILIZATION

No filtration, no clarification, only natural sedimentation.

#### FERMENTATION & AGING VESSELS

Fermentation in stainless steel followed by aging in large barrels for all the Barbaresco and barriques for other wines.



### ADDITIONAL NOTES

#### WINEMAKING STYLE

Traditionally made wines with a focus on elegance and finesse. Our quill, drawn by Gianni Gallo, is the symbol with which our wines write their adventures. Every wine has its quill because every wine has a story we want to tell you.

#### WINES PRODUCED

Langhe Chardonnay Cadet, Langhe Rosato, Dolcetto d'Alba Trifolè, Barbera d'Alba, Langhe Nebbiolo Fralù, Barbaresco, Barbaresco Currà, Barbaresco Rabajà, Barbaresco Marcorino, Barbaresco Riserva Currà, Barbaresco Riserva Rabajà, Barbaresco Maria Adelaide

#### TOTAL PRODUCTION

Depending on the vintage, roughly 75.000 bottles

