

# ALBINO ROCCA

## Barbaresco

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 and 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 (rare in Piedmont) which, just recently, they have successfully begun to apply. Proof of this are the wines still resting in the cellar's oak ovals, a sampling of which betrays this small estate's ever improving qualitative growth. In short, we are looking at an estate whose achievements are leading it towards rivaling the very best Barbaresco. To this end a good quantity of lovely Nebbiolo is produced for the estate's younger vines in order to reserve the very best clusters for the 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 as well as a unique barrel fermented, stout-bodied, rich yet still zesty flavored white wine from the Cortese grape.

Alvino and Angelo's wines have been acknowledged and praised by the Italian and international specialized press.

The extremely modern new cellar was completed in 2004.



## Piedmont

**Soils:** *Calcareous, Clayey with South, South-East & South-West exposures.*

**Varieties:** *Nebbiolo, Dolcetto Barbera, Chardonnay, Cortese*

**Average production:** *5,000 cases*

**Vineyard notes:** *11 Hectares, Guyot Trellising, Green Harvest*

**Vinificatory highlights:** *3-5 days roto-fermentation depending on variety & cru. "Ronchi" sees French barriques for 20 months, "Loreto" spends 18 months in medium capacity oak casks. Barbaresco goes to Slavonian oak casks for 18 months,*

### Barbaresco "Ronchi"

*Zone: Barbaresco*

*Cru: Ronchi*

*Varietal: Nebbiolo*

*Vineyard Ext.: 5 hectares*

*Average Prod.: 25,000 bottles*

### Barbaresco "Loreto"

### Dolcetto d'Alba "Vignalunga"

*Zone: Barbaresco*

*Varietal: Dolcetto*

*Vineyard Ext.: 3.5 hectares*

*Average Prod.: 20,000 bottles*

### La Rocca Cortese

### Chardonnay Da Bertu

*Vinified in stainless steel with extended lees contact.*

**Cortese** *Fermented in French barriques, this wine stays on the lees for about 8 months*

### Rosso di Rocca

*This new wine is a combination of Nebbiolo, Barbera and Cabernet Franc. It is all about the fresh fruit expression and sees no oak at all.*

### Barbera d'Alba "Gepin"

*A "barrique" Barbera*