



BARBARESCO RONCHI

Piemonte, Italy

Albino Rocca

<http://www.albinorocca.com/en/>

Method & Production

From the limestone rich, Ronchi Cru, which sits on the lower part of the appellation. The vineyards have a south eastern exposure and sit 240 meters above sea level. The wine is aged in large, 20 hectoliter German and Austrian oak casks for 2 years.

Tasting Notes

Deeper than the other cru's, with a dense palate and a little more dark fruit. Great concentration, vibrance and texture.

"Albino Rocca's wines are characterised by beautifully pristine aromas and a seductive texture. In this example, I was arrested by a vibrant top note of intense redcurrant and violets and very juicy acidity. I love its brightness and intensity. It needs time but has fantastic potential." **95 points, Susan Hulme MW, Decanter (May 2019)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
AB0416	Barbaresco Ronchi	Nebbiolo	2016	14.5%	Cork	6X0.75lt	No	No	No