



BARBARESCO 'ANGELO'

Piemonte, Italy

Albino Rocca

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

Method & Production

From the Ovello and Ronchi crus in Barbaresco and San Rocco Seno d'Elvio in Montersino, comes 'Angelo' named after the pioneer winemaker that put Albino Rocca on the wine map. It is fermented and macerated on the skin for 45 to 55 days in a concical oak cask. It is aged in large, 20 hectoliter German and Austrian oak casks for 20 months.

Tasting Notes

This is a deeper style of Barbaresco. Boasting mature red & dark fruits, earthy notes with mineral vein and complexing floral notes. Soft mouthfeel, with a dense palate showing power and structure. Sweet ripe fruit balances the grippy tannins on the finish. Long.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-----------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|
| Red Wine | | | | | | | | | |
| AB0515 | Barbaresco 'Angelo' | Nebbiolo | 2015 | 14.5% | Cork | 6X0.75lt | No | No | No |