



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 conical 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.

"Wonderful balance and depth with lots of studding. Coating tannins are perfectly integrated into the whole. Almost too easy to like." **Walter Speller, 17 Points, Purple Pages (May 2019)**

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