

ENG

BARBARESCO d.o.c.g.

Curà

Nebbiolo 100%. Produced with grapes come from Cru Curà in the village of Neive. The soils is calcareous and clayish with Sant'Agata's marl and sandstone stone-chippings.

Production:

40 hl/hectare

Vinification:

in stainless steel for 20-25 days

Maturation:

12 months in French oak barrigue,
12 months in French oak barrel

Color:

ruby with garnet red reflections

Nose:

scent of red fruits (currant and raspberry) with fresh and floreal marks of roses and geranium

Flavour:

marked and linear with silky tannins and long persistence

Bruno Rocca 2016 ©

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