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## BARBARESCO d.o.c.g.

### *Riserva Currà*

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**Nebbiolo 100%.** Produced with grapes come from Cru Currà in the village of Neive, more specifically from Fg. 12, part. 964. The soil is calcareous and clayish, with Sant'Agata's marl.

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**Production:**

40 hl/hectare

**Vinification:**

in wooden casks for 25-28 days

**Maturation:**

24-36 months in French oak cask

**Color:**

vivid ruby red

**Nose:**

it captivates the sense of smell with it's sweet floral notes (rose, violet). Fresh mint and spices

**Flavour:**

elegant and harmonious, good acidity paired with a good presence of pulp. Persistent. A noble final note of watermelon flesh and scents that return to the nose

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**Bruno Rocca 2016 ©**

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