



EVOLUTION

FINE WINES

TENUTA
ROCCA®

Piedmont, Italy



Tenuta Rocca Barbera d'Alba DOC 2021

SKU 401412 | 12x750 ml | Spec | \$22.99 Wholesale

Profile

Brilliant, ruby red, good intensity with a taste of floral (roses), fruit (cherry and subsequently sour black cherry) and a fresh, clean, characteristic. The taste is dry, warm, good body, fresh, discreet tannins, balanced, very intense finish with sensations reminiscent of the bouquet and decidedly fruity.

Review

90 Points - James Suckling: "This shows notes of strawberries and cherries with blood orange and red licorice. Juicy and fresh with vivid acidity and a bright, fruity finish. From organically grown grapes. Drink now."

Vinification

During the ripening of the grapes the bunches are thinned out to optimize the yield and then hand-select them before they undergo soft crushing. Selected yeasts that respect the fragrant aroma of the product are added to the must. At the end of temperature- controlled fermentation, the wine is drawn off and racked. Complete malolactic fermentation takes place in steel. The wine is then cold stabilized and prepared for bottling.

Winery Information

In the heart of the Langhe, in the Monforte d'Alba (Località Ornati), Tenuta Rocca is a farm with a vineyard area that reaches 15 ha. Since 1986 it has been run by the brothers Bruno and Gianni, who over time have provided for a constant modernization of the vineyards, and since 2011 by Gianni and his son Andrea, a winemaker. The large farmhouse dating back to the eighteenth century has been restored to a new splendour following the completion of demanding architectural restoration work. The construction of the modern cellar, with underground rooms for the optimal evolution and refinement of the wines, further confirms their commitment, passion and determination to fine wine production.

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