



EVOLUTION

FINE WINES

TENUTA
ROCCA®

Piedmont, Italy



Tenuta Rocca Barolo DOCG 2018

SKU 874836 | 6x750 ml | \$42.99 Wholesale

Profile

Brilliant, garnet red, good intensity with slight garnet/orange reflections. The bouquet is ethereal, intense and persistent, with hints of violets, cherries, spices (cinnamon, cloves), black pepper, leather. This wine is dry, full, supple, balanced, of generous body and suitably tannic.

Review

93 Points - James Suckling: "Deep, ripe red berries and currants on the nose, together with more flighty mushroom and floral notes. Full-bodied with firm, silky tannins and plenty of fruit pushing through the long finish. The tannins need a couple of years to soften. From organically grown grapes. Nicely structured this year. Drink from 2024." -Jan 2022

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. The wine spends at least two years in oak barrels. It is then prepared for bottling and bottle refinement of up to a year before being released on the market, according to regulations, no sooner than the fourth year after the harvest.

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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