



EVOLUTION

FINE WINES

TENUTA
ROCCA®

Piedmont, Italy



Tenuta Rocca Barolo Bussia DOCG 2017

SKU 874837 | 6x750 ml | \$58.99 Wholesale

Profile

Brilliant garnet red with good intensity and slight garnet/orange highlights. Ethereal, intense and persistent with scents of violet, cherry, spices (cinnamon, cloves), vanilla and leather. Dry and warm with generous body, robust and suitably tannic but not too austere. It is smooth and balanced with an intense, persistent finish characterized by sensations reminiscent of the bouquet.

Review

93 Points - Wine Spectator: "A mix of cherry, raspberry, menthol and iron marks this firm, gripping red. Locked up in a youthful embrace of tannins, yet offers lively acidity and plenty of fruit for balance. Fine Length. Best from 2025 through 2042."
-Bruce Sanderson, Apr 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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