



ALBINO ROCCA DOLCETTO D'ALBA

SKU: ITARDDA

Albino Rocca is one of the top 5 producers of Barbaresco, of the region, yet making wines at prices which bely the exceptional quality. Albino Rocca founded the winery in the 1960s, and with the support of his son Angelo the reputation of the estate grew, as did the vineyard holdings which now include some of the region's most desirable sites. The cellar has also been gradually expanded and upgraded over the years. Since Angelo's passing quality has now been taken to an even higher level by his daughters Paola, Monica and Daniela alongside enologist Carlo Castellengo. In the 1990s the estate developed a reputation for rich oaky wines, as was then the trend, but in recent years like many wineries they have reverted to large old 2000 litre Stockinger barrels, which allow the wines to express themselves without submerging the fruit. Only old oak is used today. The style is perfumed, ripe and approachable but distinctly Barbaresco with great vineyard expression. The vineyards are "Green Experience" certified, which is a sustainability programme designed for producers in Piemonte. They have 20 hectares of vines, some very old, mostly in some of the top Barbaresco Crus: Ronchi (old vines planted in the 1960's surrounding the winery), Cotta, Ovello and Montersino. Their recent releases are some of their best ever wines, scoring alongside and above luminaries such as Angelo Gaja.

