



East End Cellars

Fine Wine Merchants

NEW RELEASE: Bruno Rocca Barbaresco 2017



BRUNO ROCCA

Azienda Agricola Rabajà

East End Cellars is pleased to present the following pre-arrival offer for the 2017 vintage release of Bruno Rocca's Barbaresco. Also included in this offer is a rare opportunity to get your hands on the 2018 Barbera d'Alba, the extremely rare Riserva Maria Adelaide 2013 as well 2018 Fralu Langhe Nebbiolo Magnums!

Order Form

	Bruno Rocca 2017 Offer	RRP	Offer	Order
2017	Barbaresco	\$120	\$105	
2017	Barbaresco MAGNUM	\$285	\$250	
2013	Barbaresco Riserva Maria Adelaide	\$345	\$305	
2018	Barbera d'Alba	\$65	\$56	
2018	Langhe Nebbiolo Fralu MAGNUM	\$120	\$105	

Name:		
Card Number:	Expiry:	CCV:
Delivery Address:		
Delivery Instructions:		
Phone Number	Email Address	

Please note that these wines are limited, so please forward your order and wish-list ASAP to sales@eastendcellars.com.au by 5pm Wednesday 13/05/20 or call us on (08) 8232 5300 to speak to a sales assistant.

DELIVERY: FREE on all orders within 5km of the Adelaide CBD otherwise a \$15 shipping charge applies.



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2017 VINTAGE – Bruno Rocca, Barbaresco

For many reasons, a rather particular and challenging vintage. Winter was mild and dry, and the growing season started early. Towards the end of April, the early buds in low-lying areas of Le Langhe were hit by frost. Luckily the hills of Barbaresco held up well, and any abnormal winter vegetation was slowed down and rebalanced. The real problem arrived close to Easter when a hailstorm in Neive severely damaged the new shoots. Summer was warm and while not excessively hot, the drought-like conditions slowed vegetation and the maturation of the grapes. Autumn continued dry, and the low yielding vines were harvested early. The berries were exceptionally healthy with thick skins and an excellent pulp to skin ratio for delicate yet lengthy polyphenolic extractions. From the very first tastings the 2017s showed balance, complexity and structure with optimal colour. 2017 is lean on quantity but generous in quality, with the 2017 Barbaresco benefitting from the Rabajà and Currà Crus not being bottled.

2018 VINTAGE – Bruno Rocca, Barbaresco

2018 will be remembered as a classic yet deeply changeable growing season, in which the quality of wines will reflect the decisions made by growers, their ability to read the weather and act in a timely manner, and the situation of the Crus, whose natural vocation compensated for the turbulent meteorological conditions. Winter was cold and snow fell late, into February and March. Coupled with rain it helped to restore the water table after the drought of 2017. Spring was cool and damp, requiring constant attention in the vineyard and affecting flowering. The summer heat did not arrive until well into June. For the second year in a row, a fierce hailstorm swept in from Roero causing damage to the Currà and San Cristoforo vineyards. Bruno Rocca's timely intervention saved the crop by thinning out the damaged bunches to allow the vines to restart growth. From September onwards, the meteorological situation stabilised, bringing mild, dry and sunny weather with excellent diurnal temperature shifts, favourable for fixing aromas. Harvest took place at the normal time and the grapes were perfectly ripe and healthy. From the first tastings, the 2018 wines display good body and exceptional aromatics, but are low in colour. All indications are the extremely well-balanced 2018s will age very well.

REVIEWS Vinous; Antonio Galloni; November 2019

2017 Bruno Rocca Barbaresco

The 2017 Barbaresco is the only Barbaresco from Rocca in this vintage, as hail wiped out large portions of Rabajà and Currà (which are normally vineyard designates at this address) along with Fausoni, Marcorino and San Cristoforo (which go into the straight bottling). Bright red cherry fruit, mint, chalk, white pepper and citrus give the 2017 a very distinctive upper register to match its slightly nervous personality. Despite all the challenges of the year, the 2017 is very attractive. I would prefer to drink it over the next 10-15 years, once the tannins soften a touch. 91 points, drink 2022-2032