

GRAFT
WINE COMPANY

ALBINO ROCCA LANGHE CHARDONNAY / ALBINO ROCCA / 2017 / PIEDMONT / ITALY

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PRODUCER

Wine has been made at this estate by four generations of the Rocca family; and today's custodians are three sisters - Paola, Monica and Daniela - who continue to produce incredible wines. It was Albino Rocca's father Giacomo who started winemaking in the 1940s, selling wine out of demijohns, but in 2004 his son Angelo began using 20-hectolitre oak barrels for their Barberesco, now thought to be the best expression of Nebbiolo. The family vineyards are all within the boundary of the Barbaresco region and they hold sustainability certification in the remarkable natural environment of Piedmont.

ALBINO ROCCA

VITICULTURE + VINIFICATION

The fruit comes from a vineyard that is located in Barbaresco, Neive, S.Rocco Seno d'Elvio (Alba) with a westerly exposure. The site is at an altitude 200-240 meters with a soil made up of clay and limestone. Vines are 8 to 20 years old. All winemaking in stainless steel. Unfiltered and unfined.

TASTING NOTE

Intense, fine, fruity, floral. Dry, fresh, well balanced, quite intense and persistent on the palate.

FACTS + STATS

WINEMAKER	PAOLO ROCCA
VARIETIES	CHARDONNAY
APPELLATION	PIEDMONT
FORMAT	0.750L
ALCOHOL	13%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

