



BRUNO ROCCA

Azienda Agricola Rabajà

VINTAGE 2017



A PARTICULAR SEASON

2017 was, for many reasons, a rather particular and challenging vintage. It can be said that a significant reduction of the yield corresponds to optimal quality grapes harvested, that with care and attention, will result in high-quality wines.

The fluctuating climate, frosts, scarcity of rain during the summer, vegetation, phenolic maturation and early harvest has demonstrated nature's profound effect on the number of vines harvested. However, the work of the vintner is to be able to anticipate these difficulties and intervene at the right time to ensure the highest expression of the grape.

WINTER

Similar to 2016, we witnessed a winter that was not very cold and brought with it little snow. The temperatures were higher than average which led to an early budding of the vines.

SPRING

Towards the end of April, the early buds were abruptly interrupted by frostbite. Though in other areas of the Langhe the frosts had damaged the valley bottom, the hills of Barbaresco held up alright, and any abnormal winter vegetation was slowed down and rebalanced. The real problem arrived near Easter when a hailstorm landed on the Neive vines severely damaging the new shoots. The damage was rectified with emergency pruning to guarantee production in following years.

SUMMER

The summer began with a little precipitation in June and then later became hot with drought-like conditions. The temperatures never reached alarming levels, but the stress of low water once again slowed vegetation and the maturation of the grapes. For this reason, we decided to forgo leaf thinning to preserve the moisture in the soil and create more shade for the grape clusters.



AUTUMN

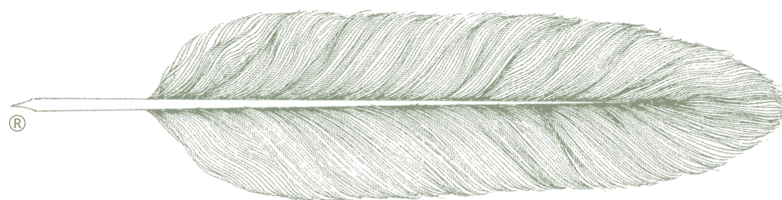
As further confirmation of the seasonal weather trends, autumn had the same absence of summer rainfalls. Few grapes, but all of them healthy, were harvested early. For the Chardonnays, Barberas and Dolcettos, the harvest was almost two weeks in advance; this decreased to a dozen days to harvest the Nebbiolos, for which collecting finished at the end of September.

GRAPES AND MATURATION

The maturation of harvestable grapes was few, but nevertheless optimal. The grape skins were thick and healthy which permitted long macerations and an excellent pulp/peel ratio for delicate and preferential polyphenolic extractions. From the first tastings, the wines from the 2017 vintage appear well developed. They are balanced wines, complex and structured, with optimal colours.

To sum up, we can say that the 2017 vintage is lean in quantity but generous in quality, and although it is still too early to say, everything indicates great results.

*Bruno, Francesco and Luisa Rocca
October 2017, Barbaresco (CN)*



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www.brunorocca.it

Azienda Agricola Rabajà di Rocca Bruno
Strada Rabajà, 60
12050 Barbaresco (Cn)
Tel/Fax: +39.0173.635112