

Albino Rocca 2013 Barbaresco Angelo

Barbaresco, S. Rocco Seno D'elvio (Alba), Piedmont

Red wine from Italy

Drinking window: 2020 - 2033

The 2013 Barbaresco Angelo emerges from the best fruit in Montersino, Ovello and Ronchi that are harvested and vinified together, that spent 55 days on the skins. A haunting, aromatically expressive Barbaresco, the Angelo opens with striking, captivating aromatics. Nuanced and delicate on the palate, the Angelo is as old school as old school gets in this day and age. Sweet red berry, mint, chalk and anise add the closing shades of nuance. The tannins need time to soften but this a very pretty, highly expressive Barbaresco, not to mention a pretty big departure from the rich, concentrated wines of the past.

Antonio Galloni. Tasting date: August 2016

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From Barbaresco: Worlds Apart (Oct 2016)

Albino Rocca

The Rocca family continues to make all the right decisions to ensure the highest quality possible. It seems every year brings with it a new investment. The cellar is now temperature and humidity controlled. While that may not seem like a big deal, retrofitting an old cellar with modern equipment is neither easy nor inexpensive. The Roccas have made the investments, which is one of the reasons their wines continue to improve while those of some of their neighbors don't. The 2013 Barbarescos are all very pretty. The Nebbiolo harvest took place between October 6 and 16, which is late by today's standards. In recent years the Roccas have brought a greater emphasis on energy, longer macerations and more neutral oak influence. My only critique is that the wines seem to lose a bit of freshness during aging, but that should not be an issue now that the cellar is temperature and humidity controlled.

Grape/Blend

Nebbiolo

Release price

\$105.00

Cases Produced (12 bottles/case)

190

Release Date

January 2016

Albino Rocca 2013 Barbaresco Ronchi

Barbaresco, Piedmont

Red wine from Italy

Drinking window: 2020 - 2033

The 2013 Barbaresco Ronchi is superb. Ample and large scaled, as wines from this clay-rich site often are, the Ronchi is firing on all cylinders today. Layers of dark red stone fruit fill out the wine's ample frame effortlessly. Pine, menthol, anise, citrus peel and tobacco add attractive aromatic overtones, but it is the wine's balance that is most impressive today. Simply put, the Ronchi is a standout.

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Grape/Blend

Nebbiolo

Release price

\$60.00

Cases Produced (12 bottles/case)

660

Release Date

January 2016

Albino Rocca 2013 Barbaresco Ovello Vigna Loreto

Barbaresco, Piedmont

Red wine from Italy

Drinking window: 2019 - 2028

Tobacco, sage, menthol, licorice, leather and dark-fleshed fruits are some of the signatures in the 2013 Barbaresco Ovello Vigna Loreto. Nuanced and expressive throughout, the Ovello is another striking wine from Albino Rocca.

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Grape/Blend

Nebbiolo

Release price

\$60.00

Cases Produced (12 bottles/case)

216

Release Date

January 2016

Albino Rocca 2013 Barbaresco Montersino

S. Rocco Seno D'elvio (Alba), Piedmont

Red wine from Italy

Drinking window: 2018 - 2025

The 2013 Barbaresco Montersino offers notable density, but in the restrained style that now defines the house style. Succulent red cherry, plum, spice and mint flesh out in a supple, mid-weight Barbaresco that will drink well with minimal cellaring. The balance of fruit, acidity and tannin is terrific.

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Grape/Blend

Nebbiolo

Release price

\$50.00

Cases Produced (12 bottles/case)

216

Release Date

January 2016

Albino Rocca 2013 Barbaresco

Barbaresco, Neive, S. Rocco Seno D'elvio (Alba), Piedmont

Red wine from Italy

Drinking window: 2016 - 2023

The 2013 Barbaresco is a very pretty wine that can be enjoyed with minimal cellaring if given some air. Sweet tobacco, mint, licorice and dark cherry all lift from the glass. Aromatic and lifted in style, the 2013 also has plenty of tannic grip and enough structure to support at least a few years in the cellar, although this is an early drinking style. This deceptively understated Barbaresco is very pretty. The Barbaresco is made from vines in Meruzzano, along with young-vine fruit in Ronchi, Ovello and Cottà, and aged for two years in 20HL casks.

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Grape/Blend

Nebbiolo

Release price

\$40.00

Cases Produced (12 bottles/case)

750

Release Date

January 2016

