

La Cá Növa

Montestefano

Barbaresco DOCG



In the region of Piedmont, nestled on the ridge of a hill in the town of Barbaresco is the ancient home and vineyards of La Cá Növa. Here three brothers, Pietro, Giulio, and Franco Rocca, give meaning to the fruit of their labors by producing some of the most beautiful Barbaresco available in the world today. The vines are cultivated with competence and love by people who feel close to the land; a time honored tradition dating back through generations. They are particularly selective in their methods of cultivation and do not expose their grapes to any chemical treatment. Their cellar, while equipped with the most modern of wine producing techniques, is nevertheless built deep under the ground

far from any noise or motion, where the temperature is stable. Also when the wine is left to settle to develop its finishing touches in the bottle, the bottles spend long, quiet months, or even years, in the farthest corners of the wine cellar. Pietro, Giulio, and Franco give meticulous care to every step of the way to their final objective. Only the highest quality Barbaresco deserves the Rocca Brothers' La Cá Növa label.

Production Area:	Barbaresco, Piedmont
Grape Varietal:	100% Nebbiolo
Vineyard Name:	Montestefano (.....named for the typical zone of the Barbaresco)
Vineyard Characteristics:	1.9 hectares of 30-42 year old vines in calcareous soil located 270-290 meters above sea level with southern exposure to the sun.
Form of Planting:	Guyot; 5000 vines per hectare
Harvest and Vinification:	The grapes are hand harvested in the beginning of October. Fermentation and vinification is done in stainless steel under controlled temperatures with 20-25 days in contact with the skins. The wine is then aged in large Austrian oak barrels for 15-18 months, followed by a minimum of 10 months refinement in the bottle.
Sensory Characteristics:	The color is a mellow red garnet which shades out to burnt orange near the sides of the glass. The fragrance is a mixture of fresh fruit and flowers with rich spices.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 1.7-2.0 Total Acidity g/l: 5.2-5.4

Number of Cases: 900-1000 per year