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HAWKSHEAD WINES

ANGELO ROCCA, ITALY

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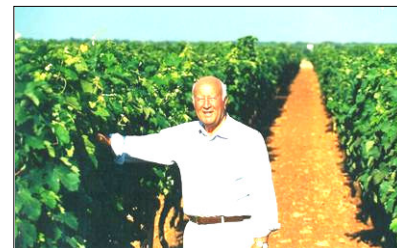


Angelo Rocca & Figli is a family owned wine business founded in 1936 by Angelo Rocca, who built a cellar in Nardò, Puglia, installed a bottling line and started the distribution of Rocca wines throughout Italy. His son Ernesto, pictured below, now heads the family business, with the day to day duties shared by his four

sons. The company now has a construction side and a trotting horse stud farm, but wine is still very much the key business, with Luca looking after the vineyards and wines and Matteo the sales and marketing.

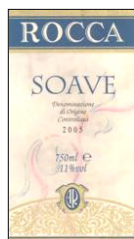
Rocca own two estates, Don Cataldo and Vignali Grandi, in the commune of Leverano, which is in the heart of Salento, the tip of the heel of Italy. These total 80ha near the Ionian coast and are planted to Negroamaro, Malvasia Nera and Primitivo, the traditional grapes for the small DOCs of Leverano and Copertino. There is also a small amount of Sangiovese, Syrah and Cabernet.

Over the last 30 years Rocca has helped lead the quality revolution in this southern part of Italy. Improved vineyard management and investment in new technology has helped transform the area's reputation. In parallel with this, Ernesto has expanded the business by building relationships with small growers in other parts of Italy. Buying grapes, must or unfinished wine, Rocca carry out the *elevage* ('bringing up') and bottling. This has worked so well that the company has invested in a state of the art winery on the outskirts of Milan to bring their wide range of wines under one roof. In keeping with Italian style the building looks more like two large houses than a production facility – see photo top.



In this offer, we have selected four wines from different parts of Italy that demonstrate Luca Rocca's ability to work with small producers and craft great value wines that are true to their origins. From rare and locally produced Pinot Grigio Rosato to Nero d'Avola from the sun-drenched hills of Sicily. And of course our selection would not be complete without the family's favoured variety, Primitivo, from their own vineyards in Salento. You can make your own selection and save 10% or why not try our Sampler Case at just £56.65 and save even more.

ROCCA
 Soave 2005
 SOAVE DOC 11%



A sea of uninspiring wine has severely diminished the reputation of what is probably Italy's most famous white. Even so, wines of real character can still be found and Luca Rocca has produced just such a wine, and at a great price. A blend of Garganega and Trebbiano di Soave, the grapes are grown on the hills above Soave, rather than the high-yielding, lower quality plains.

Classic style with citrus, almond and mineral aromas and hints of musk. To taste it is fresh and focused with notes of lime, kiwi fruit, apple and almond. Balanced with a lovely long finish. Good value.

At Peak Now – 2008

Quality	86
IT0445W	£4.99

ROCCA
 Pinot Grigio Rosato 2005
 PROVINCIA DI PAVIA IGT 12%



A new wine for Rocca, this rare Rosato is made by leaving the pink Pinot Grigio skins in contact with the colourless grape juice after crushing. After 12 hours the juice has a pale red colour and the classic Pinot Grigio flavours get a twist of cherry and raspberry. The grapes come from Pavia, south of Milan, in northwest Italy.

Pale, cherry red colour with delicate aromas of citrus fruits, cherry and floral hints. Rounded in the mouth, yet dry and fresh. Flavours of raspberry and ripe citrus fruits to the fore. Attractive notes of peach, cherry, passion fruit and herb add and character.

At Peak Now – 2008

Quality	87
IT0415P	£5.99

ROCCA
 Nero d'Avola 2004
 SICILIA IGT 13%



Whilst the majority of Sicilian wine is in fact white, it is the deeply coloured Nero d'Avola that looks set to transform the wine industry here. The grape thrives in the hot climate, producing scented, powerful wines with the structure to age. On first tasting, we loved the ripe, friendly flavours of Rocca's wine and the price proved equally attractive too!

Smooth, savoury style supported by plenty of ripe black fruit flavours, damson and bramble fruits. A touch of spice and nuances of wild herbs add interest. Needs time to open up at this stage but then shows the characteristic sun-filled style.

At Peak Now – 2009

Quality	87
IT0424R	£4.99

ROCCA
 Primitivo 2002
 SALENTO IGT 13%



The Salento is famed for producing vast amounts of inexpensive red wine. What makes Rocca's Primitivo that much better is the vineyard's proximity to the sea and its cooling influence. This combined with a state-of-the-art winery with perfect hygiene and temperature control, ensures a rich, yet balanced wine.

Flavoursome style with black fruits, plum and cherry and notes of game and exotic spices. Richly fruity with a velvety texture and good aromatic development. Integrated acidity gives lift and balance and there is still a touch of tannin on the finish.

At Peak Now – 2008

Quality	87
IT0432R	£5.49

**save
 up to
 12%**

10% CASE DISCOUNT Make up your own case of these four outstanding wines and save 10%

Why not try our **ANGELO ROCCA SAMPLER CASE** with 3 bottles of each of the above wines and **SAVE £7.73** per case.

ANGELO ROCCA SAMPLER CASE

List Price	£64.38
OFFER PRICE	£56.65
Case Code	ITC007M