The Rocca family’s peerless Nebbiolo wines are still an insider’s secret, representing some of the better values in Barbaresco. This fourth-generation vine-growing family lives, literally, in the ‘Ronchi’ vineyard—with older vines that wind around the family home and cellars. This petite valley, close to Neive, is charmed: bordered by cru ‘Montestefano’ to the north and ‘Moccagatta’ to the south, it is shaped like a perfect amphitheater, capturing the sun and giving Nebbiolo both the concentration and ripe elegance that is the hallmark of fine Barbaresco.

WINERY: Azienda Agricola Ronchi
WINEMAKER: Giancarlo Rocca
ESTABLISHED: 1900s
REGION: ITALIA • Piemonte • Barbaresco
APPELLATION: Barbaresco DOCG
BLEND: 100% Nebbiolo
VINEYARDS: The ‘Ronchi’ vineyard, at 960 feet above sea level and facing southeast, runs along the eastern edge of the appellation; the land forms a natural amphitheater. Soils are a classic mix of clay and limestone.
AGE OF VINES: 30 to 40 years
WINEMAKING: Hand-harvested. Fermentation on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for two years in a mix of tank, large cask and French oak barrels.
TASTING IMPRESSIONS: Aromas of black cherries, light herbs, warm leather; concentrated yet balanced, with moderate tannins and good length.
PAIRING SUGGESTIONS: Grilled red meat; pork sausages; mushroom dishes