AZIENDA AGRICOLA RONCHI
Langhe Nebbiolo ‘In Amphoris’

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 ripe concentration and elegance that is the hallmark of fine Barbaresco. In recent years the family has planted Arneis vines to expand their portfolio; and are exploring aging Nebbiolo in terracotta amphorae.

WINERY: Azienda Agricola Ronchi
WINEMAKER: Giancarlo Rocca
ESTABLISHED: 1900s
REGION: ITALY • Piedmont • Barbaresco
APPELLATION: Langhe Nebbiolo DOC
BLEND: 100% Nebbiolo
VINEYARDS: Estate vines, planted between 1985 and 2016, are located in the ‘Ronchi’ cru, surrounding the family home and cantina. Soils combine limestone and clay-rich marl.
AGE OF VINES: 20 years, on average
TASTING IMPRESSIONS: Aromas of dried red fruits, wild strawberry, light rose. Moderate tannins, robust, balanced; finish of light white pepper.
PAIRING SUGGESTIONS: Dried salami; pasta with meat sauce; grilled red meat or game
NOTE: Total yearly production 1,000 bottles