



## 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

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in terracotta amphorae for one year.

**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



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