



AZIENDA AGRICOLA RONCHI

Langhe Arneis

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 Arneis DOC

BLEND: 100% Arneis

VINEYARDS: Estate vines, planted in 2011, are located in the the region of Guarene, in a vineyard area called 'Bosco.' Vineyard faces east/southeast. Soils are mixed, with vines of sand and marl.

AGE OF VINES: 8 years

WINEMAKING: Hand-harvested. Destemmed; pressed then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank for six months on fine lees, then briefly in bottle before release.

TASTING IMPRESSIONS: Aromas of wildflowers, fresh lemon, golden apple. Fresh, lively and juicy.

PAIRING SUGGESTIONS: Dried salami or fresh cheese; chicken salad; grilled fish or white meat

NOTE: Total yearly production 2,500 bottles



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