



AZIENDA AGRICOLA RONCHI

Barbaresco

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: ITALY • Piedmont • 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. This cru wine is a combination of fruit from 'Ronchi' and other estate vineyards. 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 large (20HL) Slavonian casks ('botti').

TASTING IMPRESSIONS: Aromas of black cherries, licorice, game, light smoke; full-bodied and concentrated yet balanced, with moderate tannins and good length.

PAIRING SUGGESTIONS: Grilled red meat; pork sausages; mushroom dishes



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