



## AZIENDA AGRICOLA RONCHI

### Barbera d'Alba 'Terlé'

The Rocca family's peerless 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:** Barbera d'Alba DOC

**BLEND:** 100% Barbera

**VINEYARDS:** Estate vines are located near the cru 'Ronchi' vineyard, at 960 feet above sea level and facing east. The land forms a natural amphitheater. Soils are a classic mix of clay and limestone-rich marl.

**AGE OF VINES:** 20-30 years

**WINEMAKING:** Hand-harvested. Destemmed; pressed then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in a combination of French oak barrels and large cask ("botti") for 12 months.

**TASTING IMPRESSIONS:** Aromas of ripe red plum, dried rose petals, red and black cherries, red summer fruit. Juicy and fresh, with lively spice: cinnamon, pepper, vanilla.

**PAIRING SUGGESTIONS:** Air-dried salami with black pepper; braised red meats; aged sheep's cheese

**NOTES:** In Piedmontese dialect, "terlé" means to be emotionally thrilled, to be intensely moved by joyful events.



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