



AZIENDA AGRICOLA RONCHI

Langhe Bianco 'In Amphoris'

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: Langhe Bianco DOC

BLEND: 100% Arneis

VINEYARDS: Estate vines are located near the village (comune) of Guarene, in a vineyard area called 'Bosco,' which faces east/southeast. Soils are moderately fertile, with veins of sand and marl.

AGE OF VINES: 10 years

WINEMAKING: Hand-harvested. Destemmed; pressed then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in terracotta (clay) amphora for eight months.

TASTING IMPRESSIONS: Aromas of wildflower, fennel, sage; white fruits like pears and green apples. Medium-bodied, fresh; fresh almond finish.

PAIRING SUGGESTIONS: Grilled fish, roasted chicken, moderately aged and soft cow's cheese



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