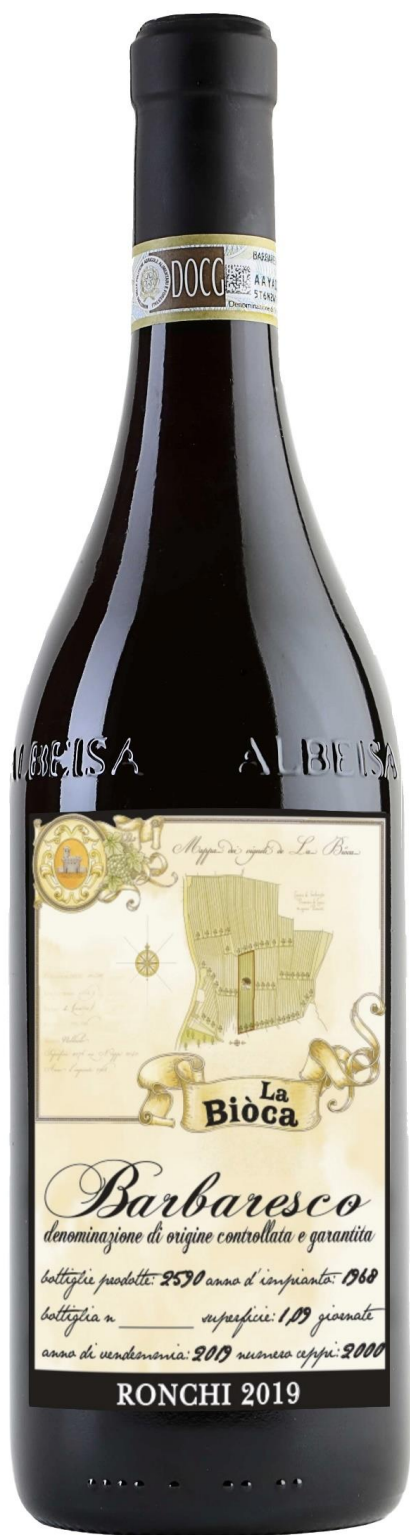


# TECHNICAL SHEET



**Name:** **Ronchi**

**Denomination:** Barbaresco DOCG

**Variety:** Nebbiolo 100%

**Harvest:** manual in cases

**Vinification:** destemming & cold maceration for some days. Vinification in temperature-controlled combined tanks for about a week with regular pumping over, punching down and délestage. Postfermentative maceration for a couple of weeks.

**FML:** in steel tanks

**Ageing:** minimum 9 months in oak

**Production:** about 1500-3000 bottles a year

**Tasting notes:**

**Colour:** red granate

**Bouquet:** intense and characteristic

**Taste:** dry, full, harmonious

**Service temperature:** 18-20°C

**Recommended pairings:** it goes well with local dishes based on truffles, red meat and game, aged / spicy cheeses.

**The name:** the name of the cru from which it comes

**La Biòca S.r.l. agricola**

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: [info@labioca.it](mailto:info@labioca.it); [www.labioca.it](http://www.labioca.it)

**La  
Biòca**