Società Agricola Roccabianca

Category: Cantine
business description: Cantina Roccabianca is the fusion of past and present: modern equipment and tradition achieve a unique product from ancient vines. A good wine comes from the vineyard, with good agricultural practices that respect seasonal rhythms, the natural and healthy growth of the vineyards cultivated without the use of toxic substances for the environment and for man. Roccabianca is an organically certified multifunctional company, which has wanted to requalify the vineyards, restructuring them, and making them vigorous once again, obtaining a discrete production of quality wine and maintaining the biodiversity of the specific varieties of vines planted in 1959.
In the cellar, natural wine production takes one year. It is stress-free and the wine decants naturally, giving purity, a genuine taste and honest flavour, harmonious mouthfeel with an intense fruity aroma. From the care taken in the vinification method and the enthusiasm combined with research and experimentation come Barbera del Monferrato DOC and Rossovermiglio, a pure red, no sulphites added. These have recently been joined by the Monferrato Rosso DOC selecting the Dolcetto dal raspo rosso, an ancient local quality from Acqua/Ovada grown with loving care in the 70-year-old vineyard. In 2022, the Dolcetto 2018 Monferrato Rosso (Dolcetto 100%) was awarded a Silver Medal at the International Wine Competition City of Wine. It is possible to visit the cellar, booking is required, for food and wine tastings and, weather permitting, take a stroll through the vineyard or participate in playful-educational activities, such as education on the farm for adults and children. Cultural and manual activities, such as “adopt a vine” or “the care of spontaneous orchids”, are also available.

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Guided visits: Yes

Links

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