



**ROCCA GIOVANNI**



Rocca Giovanni's winery consists of 22 hectares of vineyards located in the municipality of Monforte d'Alba, a small village which is part of the eleven communes of Barolo of ancient origin which now owes its fame as well as the beauty of the great wines. For three generations, the Rocca family cultivates with care, passion and authenticity the vineyards of his property making wine harvest. The vineyards Pianromualdo, Sant'Anna, Trenta, Mosconi, Giudice e Ravera di Monforte are the main assets of the winery as part of suited zones and subzones of the most important maps of Langa. Over the years the winery amplifies transforming into a small cellar and starts a small bottles production. Giovanni decides achieving remarkable results with his wife Caterina to enhance the wine-making and using the help of oenologist Piero Ballario the range of wines Rocca comes to life. Helped by young daughter Federica and the strong son Maurizio with his wife Ilaria the winery now produces about 80,000 bottles a year of the following wines: Langhe Doc Chardonnay, Dolcetto d'Alba Doc Vigna Sant'Anna, Barbera d'Alba Doc in the two versions, regular and Vigna Pianromualdo, Nebbiolo d'Alba Doc Giaculin, Langhe Doc Rosso Rucat, Barolo Docg, Barolo Docg Ravera di Monforte (with the previously mention Bricco Ravera) and Barolo Docg Mosconi.

From the beginning the company puts into practice a simple philosophy based on respect for tradition in the land and the winery, using eco-friendly products for the treatments in the vineyard following "The Green Experience" programm and a natural winemaking that reflects more than the lifestyle of the Rocca family. Thanks to the vineyard position (southeast), the successful exposure of the vineyards and the favorable microclimate of Langhe each harvest allows the winery to release various wines while remaining a family that produces wines of Langa handmade with passion and pleasure.



**LANGHE  
DOC  
CHARDONNAY**



VARIETY:  
100% Chardonnay

EXPOSURE: east

SOIL TYPE:  
clay loam - marly limestone

VINIFICATION:  
after gently pressing,  
controlled-temperature  
fermentation for 10-12  
days in stainless steel  
vessels.

REFINED:  
for 6 months in stainless  
steel vessels and 3  
months in bottles.

ALCOHOL CONTENT:  
13,5% Vol

**LANGHE  
DOC  
ROSSO**

*Rucai*



VARIETY:  
40% Barbera, 40% Nebbiolo,  
5% Dolcetto and 5% Freisa

EXPOSURE: east

SOIL TYPE:  
clay loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10-15 days  
under controlled-temperature  
fermentation.

REFINED:  
for 12 months in barrels  
and for another 4-6  
months in bottle.

ALCOHOL CONTENT:  
14% Vol

**BARBERA D'ALBA  
DOC**



VARIETY:  
100% Barbera

EXPOSURE:  
southeast

SOIL TYPE:  
clay loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10-15 days  
under controlled-temperature  
fermentation.

REFINED:  
for 6 months in stainless  
steel vessels and 3  
months in bottle.

ALCOHOL CONTENT:  
14% Vol

## DOLCETTO D'ALBA DOC

*Vigna Sant'Anna*



VARIETY:  
100% Dolcetto

EXPOSURE:  
southeast

SOIL TYPE:  
clay loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 4-5 days  
under controlled-temperature  
fermentation.

REFINED:  
for 6 months in stainless  
steel vessels and 3  
months in bottle.

ALCOHOL CONTENT:  
13% Vol

## BARBERA D'ALBA DOC

*Vigna Pianromualdo*



VARIETY:  
100% Barbera

EXPOSURE:  
southeast

SOIL TYPE:  
sandy loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10-15 days  
under controlled-temperature  
fermentation.

REFINED:  
for 10 months in barriques  
and for 7 months in bottle.

ALCOHOL CONTENT:  
14,5% Vol

## NEBBIOLO D'ALBA DOC

*Giaculin*



VARIETY:  
100% Nebbiolo

EXPOSURE:  
southeast

SOIL TYPE:  
clay loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10-15 days  
under controlled-temperature  
fermentation.

REFINED:  
for 12 months in Slavonian  
barrels and for 6-7 months  
in bottle.

ALCOHOL CONTENT:  
14% Vol

## BAROLO DOCG



VARIETY:  
100% Nebbiolo

EXPOSURE:  
southeast

SOIL TYPE:  
sandy loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10 days  
prolonged for other 20-25  
days, controlled-temperature  
fermentation.

REFINED:  
for 30 months in Slavonian  
oak barrels and then for the  
remaining 6-7 months in bottle.

ALCOHOL CONTENT:  
14,5% Vol

## BAROLO DOCG

*Ravera di Mosforte*



VARIETY:  
100% Nebbiolo

EXPOSURE:  
southeast

SOIL TYPE:  
sandy loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10 days  
prolonged for other 20-25  
days, controlled-temperature  
fermentation.

REFINED:  
for 12 months in barriques,  
for 17 months in barrels and  
the last 6-7 months in bottle.

ALCOHOL CONTENT:  
14,5% Vol

## BAROLO DOCG

*Mosconi*



VARIETY:  
100% Nebbiolo

EXPOSURE:  
southeast

SOIL TYPE:  
sandy loam - marly limestone

VINIFICATION:  
red with floating cap and  
maceration for 10 days  
prolonged for other 20-25  
days, controlled-temperature  
fermentation.

REFINED:  
for 36 months in barriques,  
and the last 6-7 months in  
bottle.

ALCOHOL CONTENT:  
14,5% Vol

**BOCCA GIOVANNI**









**ROCCA GIOVANNI**

AZIENDA AGRICOLA  
**ROCCA GIOVANNI**

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