

STROPPIANA



COMPANY PROFILE

Cantina Stroppiana is based in Rivalta, a small hamlet of La Morra, but our winery's origins are also rooted in Monforte d'Alba.

Our father, Dario, was born in La Morra, where he grew up, while our mother Stefania is from the Bussia area of Monforte. Both come from families of farmers and winemakers.



US: Altea and Leonardo Stroppiana

We represent the fourth generation of the Stroppiana farming and winemaking business, and the beginnings of our story date back to the middle of the 20th century. Initially our great-grandparents and then our grandparents purchased the first plots of farmland in La Morra and Bussia di Monforte d'Alba, between the 1950s and 1960s.

We officially became part of the company in 2015. Like our parents, Dario and Stefania, we have always helped out in the family business, ever since we were children, when we used to go and play in the vineyard while our parents worked. Little by little, we played less and worked more, and it most definitely wasn't "love at first sight".

But as we became more aware of the opportunities and possibilities that working in the wine world could offer us, we gradually developed a passion for it.

Our parents never forced us to follow in their footsteps but gave us the opportunity to study and work in other fields and then put our experience into practice at home.

We are both young and ambitious, and our aim is to expand the family business. Our mid to long-term goals include the production of high-quality wines, the consolidation of the Stroppiana brand and the development of a widespread presence on both the Italian and international markets.

We took over the management of the winery in 2017, becoming its owners in that same year.



Working for those we love and loving what we work for.

The winery is the very essence of the Stroppiana family, its past, its present and its future. Our families, especially the generations that came before us, grew up loving their work unconditionally, despite all the sacrifices and hard work involved. This instilled in us a respect for tradition, along with the passion that we

feel and the dedication that goes into caring for our vineyards and the production of our wines.

OUR MANIFESTO: VALUES, MISSION, VISION

1. FAMILY

Before all else, we are a close-knit family and the values that we hold dear have been passed down to us through the generations. Commitment to our work, passion, sacrifice and respect for others are the cornerstones of our way of life. We also regard our customers as part of the family and are happy to welcome them into our home to offer them a glimpse of our daily life.

2. SENSIBLE, COMMON-SENSE FARMING

We farm our land in the conventional way, using no chemical fertilisers, herbicides or pesticides. We apply the principles of integrated pest management. What sets us apart is our common sense approach to agriculture, prioritising the health of the vines and the vineyard, and the biodiversity of the surrounding environment. We have been part of the “Green Experience” project since 2024.

3. TERROIR

The term “terroir” describes the relationship that binds a wine to the characteristics of the microclimate, the soil in which it grows, and the work carried out by the winegrower over time. We believe that it is essential to emphasise the differences resulting from these variables in every single one of our bottles.

“The source of the quality of wine is the land that produces the grapes”.

4. VINEYARD

A great wine is born in the vineyard (but there's more to it than that). Exposure, slope, altitude, microclimate and soil type all play a key role in the development of the grapes that we are going to harvest and vinify, and we want them all to be present in the wine when we taste it. The soils in the vineyards undergo regular analysis so that we have a clear and precise picture of the balance of the natural elements in them.

5. GRAPE VARIETIES

Italy is home to over 500 varieties of wine grapes. We grow only those native to the Langhe, with a specific goal in mind: to enhance the typical characteristics of these varieties without distorting them in any way.

6. BALANCE

In life, and in wine too, it's important to find the right balance. A great wine is perfectly balanced, with each characteristic harmoniously integrated with the others. For this to happen, the climatic conditions during the year must be balanced too. Ideally, the winter should be cold with plenty of rain and snow, while the summer should be hot and dry.

7. "NATURAL" EVOLUTION

We try to interfere as little as possible with the evolution of the wines in the cellar. Particular attention is paid to fermentation, with each must undergoing a specific vinification protocol that brings out its most important characteristics, determined by terroir, vineyard and grape variety. We simply carry out regular quality control and protection of the wine as it ages in wood.

8. INNOVATION AND TRADITION

We are a young company, looking to the future. With the help of our consultants, we strive to improve our wines and operational procedures every year, in order to offer our customers something new. But in doing so, we never forget our roots, the teachings and the traditions handed down to us by previous generations. Barolo is an institution in the wine world and, as such, should be respected.

9. ACCESSIBILITY

Barolo is famously known as the “King of Wines and the Wine of Kings” and has always been uncorked on special occasions and for the most significant celebrations. But at a time in history when wine is becoming increasingly exclusive, we firmly believe that it should be “accessible”. This is because we want it to be drunk and appreciated by as many people as possible. Our goal is to respect its institutional status and tradition, while offering an elegant and fresh approach, so that it can be enjoyed on multiple occasions by the biggest possible number of wine lovers. At the same time, we want to find the right “value” for each bottle.



Bussia di Monforte d'Alba

OUR WINES



BAROLO DOCG SAN GIACOMO

This is the Barolo that best represents the Stroppiana family. The vineyard was planted in 1962, the year the winery was established, and is situated very close to the family home.

It is a small plot, measuring 4500 square metres, on a westerly facing slope. This wine fully embodies and represents our production style.

Annual production is of about 3000 bottles. We have produced over 55 vintages of this

Barolo. No one else has ever produced wine from this cru.

A balanced wine with the most elegant complexity. The nose presents scents of ripe fruit: plum and black cherry. Very elegant, persistent tannins caress the palate.

The wine ages in French oak but follows a different process compared to our other Barolos, spending the first year in tonneaux and the second in large barrels.

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STROPPIANA BAROLO SAN GIACOMO 2019

Aromas of dark cherries, plum skins, licorice and moist bark with hints of tar. Full and structured with firm tannins and depth to the dark fruit. Powerful and intense Barolo with a long, textural and chewy finish. Try after 2026.



BAROLO DOCG BUSSIA

One of the most famous crus in the Barolo production zone, located in the municipality of Monforte d'Alba.

The grapes come from vineyards that are about 40 years old. The “Brandino” vineyard is perched on the top of the hill, while the “Ciabot” vineyard is on the southwest side.

The style of this wine is very different from that of the Barolos from La Morra. The difference is largely due to the unique characteristics of the soil, its morphology and the microclimate. The soil is about ten million years old and has a sandier composition, making it less fertile than the

soil in La Morra. Very steep slopes and higher hills (400 metres). Dry and slightly warmer climate.

All this gives us a much more complex and masculine tannic structure, while still maintaining remarkable elegance.

The nose is spicy, with scents of wild berries, citrus fruits and liquorice. The palate offers complex, refined and enveloping tannins. Mineral and earthy notes. It is usually necessary to wait a few years before drinking this wine.

It is aged exclusively in large Slavonian oak barrels. We consider it the most “traditional” Barolo in our range.

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STROPPIANA BAROLO BUSSIA 2017

Aromas of black cherries and plums with notes of dark spices, charred bark, dried herbs and nutmeg. It's firm and structured yet shows a deep core of dark fruit underneath, with a full body and chewy tannins. Long, with some earthy, wet-stone character at the end. Better after 2025.



BAROLO DOCG BUSSIA *Riserva*

“Riserva” is the highest expression of Barolo. As our company policy is to produce only high quality wines, we are unable to make Bussia Riserva in every vintage. The first vintage to be bottled was 2010.

The grapes can come from either the “Brandino” or the “Ciabot” vineyard. The selection process does not take place in the vineyard but in the cellar, at the end of the vinification process, before the wine is transferred to wood. The two wines are vinified separately, after which a comparative assessment is carried out to select the batch that will become our Barolo Riserva. The decision is based on technical

and qualitative variables and on our own personal taste.

The wine then spends 36 months ageing in 12 hl Slavonian oak barrels. This is followed by a further 12 months in a steel tank before the wine is bottled and then left to rest for at least another year before being released for sale.

Bussia Riserva is distinguished by its complexity. A perfect combination of elegance and structure. Generous tannins, but well integrated with acidity. Fruity and spicy on the nose, with the classic earthy scents typical of Barolo. Delightfully mineral and savoury on the palate.

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STROPPIANA BAROLO BUSSIA RISERVA 2017

Aromas of red and dark berries with hints of cocoa, tea leaves, ground spices and wet earth. Full-bodied with a broad and chewy tannin structure. Layered and deep. Firm and a little dry on the finish. Try from 2025.



It is aged exclusively in 25 hl French oak barrels.

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STROPPIANA BAROLO BRICCO COGNI 2019

This is aromatic with red cherries, dried blood oranges, rose petals and hints of walnuts. Medium-bodied, dry and chalky with fine-textured tannins and a velvety finish. Try after 2025.

BAROLO DOCG BRICCO COGNI

This single vineyard Barolo was first produced in 2018. The grapes come from a plot of land in Rivalta di La Morra, not far from the cellar. The vineyard was planted in 1996, the same year that Altea was born. Westerly exposure, the steep slope and the maturity of the vines allow us to produce a Barolo that is more complex than our Leonardo. Here too, the idea is to create a balanced, fresh wine that fully reflects the style of Barolo from La Morra. The nose is aromatic and fruity, with an interesting balsamic note. Balanced structure, elegant but firm tannins. Velvety finish.



BAROLO DOCG “LEONARDO”

This Barolo is the company's calling card, in terms of style but also from the point of view of commercial success and public acclaim. Our parents dedicated this wine to their first child, Leonardo.

This Barolo is made from grapes grown in the winery's youngest vineyards. Three plots spread between the municipalities of La Morra and Verduno, on the western side of the Barolo production zone. The two vineyards in Rivalta enjoy westerly exposure, while the vineyard in Verduno faces east. All three were planted in around 2000.

Our aim with Barolo Leonardo is to produce a wine that respects tradition but with a modern touch to broaden its appeal. We want it to be a wine that not only warmly welcomes newcomers to the world of Barolo but also satisfies the most experienced connoisseurs.

It is aged in both large barrels and in 500-600 litre French oak tonneaux, in equal proportions.

Elegant, with a superb balance between vibrant acidity and tannins that are usually softer than average. The nose presents red fruits, elegant spicy hints and an interesting minerality.

Our mission, in every vintage, is to make it accessible and ready to drink. It is the first of a range of five Barolos and we want its unique style to attract and welcome a broad spectrum of consumers and introduce them to our idea of Barolo.

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STROPPIANA BAROLO LEONARDO 2020

This has a subtle spicy and cedary character on the nose, with bright raspberries, cherries and mineral undertones. Bright and juicy, it has a medium to full body with structured tannins that are chewy and firm. Complex and characterful. Try from 2027.



LANGHE DOC NEBBIOLO

Nebbiolo, one of the most fascinating and complex varieties in the world. The grape that gives us the most incredible wines, first and foremost Barolo and Barbaresco. The grapes we use to make this wine come from our Bussia and La Morra vineyards. The current vintage, 2022, is the last to be aged in 500-litre French oak barrels. It is a Nebbiolo with a medium-complex structure. The aroma features small red berries, with floral scents reminiscent of roses. Vibrant acidity gives it a juicy and drinkable palate.

The balance between tannins and acidity makes it ready to drink.

Starting with the 2023 vintage, the wine will be aged exclusively in steel, with a view to emphasising its freshness, elegance and drinkability even more.

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STROPPIANA NEBBIOLO LANGHE 2022

Savory and slightly earthy, this red shows aromas of fresh red berries, rose hips, light spices and crushed rocks. The palate is juicy and vibrant, driven by vivid acidity and a medium body. Finishes dry with a lightly chalky texture. Drink now.



BARBERA D'ALBA SUPERIORE DOC "ALTEA"

Our Barbera d'Alba Superiore is called "Altea". Our parents dedicated this wine to their second child, giving it a distinctive and recognisable name.

This version spends about 12 months ageing in 500-litre French oak tonneaux. Thanks to ageing in small barrels, the classic freshness of Barbera is complemented by an exquisite complexity on the palate, characterised by very soft and velvety tannins. Rich in flavour but fresh, the

perfect recipe for an easy-to-drink bottle of wine.

Perfect with tomato-based pasta dishes or pizza.

In summer we recommend chilling it before serving, even to 15° or 16°C (59-60°F), to experience an explosion of fruit in the mouth and an absolutely delightful drinking experience.

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STROPPIANA BARBERA D'ALBA SUPERIORE ALTEA 2022

This full-bodied, tasty red has notes of chocolate, cherries, hazelnuts and a hint of balsamic. It's velvety and plush on the palate with light salty hints to the fruit and chocolate. Delicious now, but can hold.



BARBERA D'ALBA DOC

We see Barbera as a very versatile wine. It can be enjoyed on a variety of occasions, which is why we make two versions. This one is vinified and aged in steel tanks. With this method we are able to emphasise its typical characteristics: freshness, due to its natural acidity, and sensual hints of fresh fruit. The nose reveals the classic red fruits, ranging from cherry to raspberry, blackberry and even wild strawberry. A ready-to-drink wine that fully reflects the typical characteristics of the variety. A gourmet wine that can also be enjoyed as an aperitif on its own, without food.



requires us to carry out a slightly different vinification process. Short fermentation in steel, for 5-6 days, at low temperatures (22°-24°C). The wine is racked while there is still some residual sugar. Fermentation ends without contact with skins. These two techniques, temperature and early racking, allow us to create a very traditional Dolcetto, respectful of the variety and its past. An approach that favours freshness, fruit and drinkability.

DOLCETTO D'ALBA DOC

One of the most typical varieties of the Langhe and Piedmont in general. All of us here remember the big bottle that graced the table of every family, the wine our grandparents drank, the traditional table wine. Its name can be misleading. While the Italian word for sweet is “dolce”, Dolcetto is actually a dry wine. A fresh wine with a light structure. The palate is characterised by subtle tannins, originating from the skin, with a distinctive herbaceous finish. Very fruity on the nose, with scents of cherry and small red berries.

Our approach, which aims to respect the tradition of the Dolcetto of the past,



LANGHE DOC NASCETTA

“The great white of the Langhe”. The only white grape variety native to the Barolo production zone. Originally from Novello, it disappeared for 150 years due to phylloxera and the fact that it was so difficult to grow. It was rediscovered in the early 1990s. Today, it is made by about 40 producers, with a total production of around 250,000 bottles, making it a niche wine in every sense of the word. We started making Nascetta in 2015, and it is the first and only white wine we have made so far. It is a semi-aromatic wine, with an evidently mineral and savoury flavour. Suitable for ageing. We vinify it in steel at low temperatures and then we carry

out bâtonnage every ten days for about four months. When this wine is young, the nose typically presents aromas of white peach, green apple, tropical fruit and citrus. As it ages, the fruity notes are replaced by hydrocarbon scents that are strongly reminiscent of Riesling.

Our approach leads us to seek a balance between freshness and structure, resulting in a wine that can be appreciated both young and after a few years in the bottle.

The vineyards dedicated to the production of this wine are located in La Morra and Bussia di Monforte d'Alba.

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STROPPIANA NASCETTA LANGHE 2022

A medium-bodied and textured white that has orange-blossom, honey, pineapple and chopped-herb aromas. Fleshy and nicely layered. Drink now.



LANGHE DOC NASCETTA “ROBINIA”

The first vintage of this Nascetta was produced in 2019. It was inspired by our French barrel supplier, Monsieur Montgolfier, who, after tasting the version made in steel, suggested we vinify and age it in a tonneau made of acacia wood. This type of wood should enrich the wine, particularly its structure on the palate, without altering its sensory characteristics too much, as is the case when oak is used. Fermentation begins in steel, after which 500 litres are transferred to the appropriate tonneau, where vinification is completed. The wine then spends about ten months in

wood. It is bottled at the same time as our Nascetta aged in steel but then spends another 12 months ageing in the bottle before being released for sale.

This Nascetta is much more structured on the palate. The nose is less vibrant, with ripe fruit and scents of honey replacing fresh fruit. Slightly smoky with hints of hydrocarbon already present.

An approach that focuses more on structure and complexity, well suited to the palate of those who appreciate “important” white wines.

We produce about 600 bottles per vintage.