



*Rocche dei Manzoni*  
di Valentino

**Barolo D.O.C.G.**  
**10 anni riserva Castelletto**  
*“Vigna Madonna Assunta la Villa”*



**Designation:** Barolo Riserva D.O.C.G.

**Vintage:** Yes

**Area of origin:** Castelletto, Vigna Madonna Assunta La Villa, Monforte d'Alba (CN)

**In the company history, the first year of production dates back to:** 1999

**Type of agriculture:** sustainable, aimed at reducing fungicides

**System type:** Guyot 4000 plants per hectare

**Type of grapes:** 100% Nebbiolo for Barolo

**Vinification:** primary fermentation and anthocyanin extraction in contact with the skins for about 21 days

**Alcohol content:** 14,5%

**Aging:** the wine is aged in wood and then in cement. After bottling, further refining in bottle prior to market release.

**Expected storage lifetime:** over 30 years

**Bottle sizes:** 0,75 L / 1,5 L / 3 L

The data shown is based on an average of several years and may vary according to individual vintage.

**Podere Rocche dei Manzoni**

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