



*Rocche dei Manzoni*  
di Valentino

**Barolo D.O.C.G.**  
**Bricco San Pietro**  
*“Vigna d'la Roul”*



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

**Vintage:** yes

**Area of origin:** Loc. Manzoni Soprani, Bricco San Pietro, Vigna d'la Roul, Monforte d'Alba (CN)

**In the company history,**

**the first year of production dates back to:** 1974

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

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

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

**Vinification:** selection of grapes, fermentation at controlled temperature for about 21 days in contact with the skins

**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

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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