

Barolo D.O.C.G. *"Big 'd Big"*



Designation: Barolo D.O.C.G. Vintage: yes Area of origin: Various vineyards belonging to Podere Rocche dei Manzoni, all located in Monforte d'Alba (CN) In the company history, the first year of production dates back to: 1979 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.