



*Rocche dei Manzoni*  
di Valentino

## Langhe Rosso D.O.C. “Quatr Nas”



**Designation:** Langhe Rosso D.O.C.

**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:** 1996

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

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

**Type of grapes:** blend

**Vinification:** selection of the grapes, fermentation at controlled temperature in contact with the skins for about 14 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:** 20/25 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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