



Barbera d'Alba D.O.C. "La Cresta"



Designation: Barbera d'Alba 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: 1974

System type: Guyot 4000 plants per hectare

Yield per Hectare: 50-60 q

Type of grapes: 100% Barbera d'Alba

Vinification: selection of the grapes, fermentation at controlled temperature for about 12/14 days in contact with the skins

Alcohol content: 13,5%

Aging: the wine is aged for about 18 months in small oak barrels and then in cement. Further 6 months in bottle prior to market release.

Expected storage lifetime: 10/15 years

Bottle sizes: 0,375 L / 0,75 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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