



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

Yield per Hectare: 45-50 q

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 for about 30 months in wood and then for about 6 months in cement. Further refining in bottle for about 12 months 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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