



## 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

**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 for about 12 months 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**

Località Manzoni Soprani, 3 - 12065 Monforte d'Alba (CN) - Tel. +39 0173 78421  
info@rocchedeimanzoni.it