



## Barolo D.O.C.G.



**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:** 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 15 days in contact with the skins. The grapes then undergo a further selection in the cellar for the purposes of blending from the various vineyards

**Alcohol content:** 14%

**Aging:** the wine is aged for about 30 months in small oak barrels and then for about 6 months in cement. Further refining in bottle for about 12 months prior to market release.

**Expected storage lifetime:** 25/30 years

**Bottle sizes:** 0,375 L / 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