



Langhe Rosso D.O.C. “Bricco Manzoni”



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: 1976

Type of agriculture: sustainable,
aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

Yield per Hectare: 50-60 q

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%

Aging: the wine is aged for 24-30 months in small oak barrels and then in cement. Further refining in bottle for about 12 months prior to market release.

Expected storage lifetime: 20/30 years

Bottle sizes: 0,75 L / 1,5 L / 3 L / 5 L / 12 L

Peculiarity: First blended wine in Langa in 1976

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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