



Langhe Nebbiolo D.O.C.



Designation: Langhe Nebbiolo 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: 2013

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-50 q

Type of grapes: 100% Nebbiolo

Vinification: selection of grapes, fermentation at controlled temperature for about 10 days in contact with the skins

Alcohol content: 13,5%

Aging: the wine is aged for about 6-8 months in small oak barrels and for further about 6 months in cement

Expected storage lifetime: 10/15 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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