



## 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

**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 in wood and then in cement. After bottling, further refining in bottle 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**

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