



Rocche dei Manzoni
di Valentino

Barolo D.O.C.G. Perno “Cappella di S. Stefano”



Designation: Barolo D.O.C.G.

Vintage: yes

Area of origin: Perno, Cappella S. Stefano, Monforte d'Alba (CN)

In the company history, the first year of production dates back to: 1993

Type of agriculture: sustainable, aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

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%

Ageing: the wine is aged in wood and then in cement. After bottling, further refining in bottle prior to market release.

Expected storage lifetime: over 30 years

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