



Langhe Chardonnay D.O.C. “L'Angelica”



Designation: Langhe Chardonnay 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: 1989

Type of agriculture: sustainable,
aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

Yield per Hectare: 50-60 q

Type of grapes: 100% Chardonnay

Vinification: immediately after gently pressing the juice off the skins, the must is placed into small oak barrels, where the fermentation is completed in a controlled temperature environment

Alcohol content: 13,5%

Aging: the wine is aged for about 18 months in small oak barrels and then about 12 months in cement. Further refining in bottle for at least 12 months prior to market release.

Expected storage lifetime: 15 years and over

Bottle sizes: 0,75 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