



# Barolo D.O.C.G.

## Perno

### *“Vigna Cappella di S. Stefano”®*



**Designation:** Barolo D.O.C.G.

**Vintage:** yes

**Area of origin:** Perno, Vigna 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

**Yield per Hectare:** 45-50 q

**Type of grapes:** 100% Nebbiolo

**Vinification:** fermentation at controlled temperature in contact with the skins

**Aging:** the wine is aged for about 30 months in wood. Further refining in bottle for about 12 months prior to market release.

**Expected storage lifetime:** over 30 years

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

**Visual description:** The wine appears vibrant and healthy, with remarkable transparency. In the glass, its hue ranges from carmine to garnet, almost brick-like—reminiscent of the warm, earthy color of ancient terracotta roof tiles. The arches and tears drawn on the glass are clear signs of great fluidity.

**Olfactory notes:** On the nose, the wine stands out for its refined and composed elegance—an authentic expression of Nebbiolo at its most noble and harmonious. The aromatic impact is that of a perfect sensory mosaic, where every detail—fruit, flower, spice, and balsamic note—fits together naturally and precisely.

The spicy component emerges in its finest quality, walking hand in hand with floral and fruity notes. A subtle hint of vanilla, never overpowering, adds roundness and softness.

**Tasting notes:** On the palate, it reveals itself with impeccable balance: the soft and velvety texture of the tannins blend seamlessly with a delicate freshness. Salivation is generous, continuous, and smooth, bearing witness to a well-integrated savoriness. The tannins merge effortlessly with the other elements of the wine, contributing to a harmonious and consistent mouthfeel, where nothing dominates, but everything contributes to a sensation of roundness and elegance. The alcohol is perfectly managed, enveloping without burning. The persistence is endless: the finish is long and refined, dominated by notes of dried aromatic herbs—almost balsamic—enriched by a subtle, well-measured spice that extends the wine's memory far beyond the sip.

A Barolo of great finesse, combining power and elegance, structure and drinkability.

*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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