



Langhe Rosso D.O.C. “Bricco Manzoni”®



Designation: Langhe Rosso D.O.C.

Vintage: yes

Area of origin: Langhe.

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.

Yield per Hectare: 50-60 q

Type of grapes: blend

Vinification: Fermentation at controlled temperature in contact with the skins.

Aging: the wine is aged for 24-30 months in small oak barrels and then in cement. Further refining in bottle for about 12 months 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

Visual description: In the glass, it immediately reveals a magnificent brightness and clarity. The color appears as carmine red with a hue that shifts toward garnet.

Olfactory notes: On the nose, the wine makes a strong and expressive impact, showcasing an aromatic finesse that highlights its innate elegance. The bouquet opens with intense notes of ripe red fruit, dominated by cherry, accompanied by deeper nuances of plum. The wine's balsamic soul is expressed with remarkable clarity: menthol hints and traces of camphor intertwine naturally with the fruit, creating an aromatic balance—a true marriage of scents and aromas. Oak is present in a discreet and respectful way, offering a gentle, refined presence that supports without ever overpowering, preserving the balsamic freshness and fruit integrity. Precise spice notes emerge, with cinnamon and nutmeg standing out. Completing the aromatic profile is a delicate floral fragrance reminiscent of violet and dried flowers—a typical expression of Nebbiolo.

Tasting notes: On the palate, it impresses with its remarkable consistency with the nose: what the aroma promises, the taste delivers with precision and coherence. The tannin acts like a perfect conductor: it leads the tasting experience with authority, yet never imposes itself—beautifully managed, never intrusive or overwhelming. No bitter notes are detected. Flavors of violet candies emerge, with an intense and surprising floral quality that at times almost outshines the fruit. Elegant balsamic notes reminiscent of gentian and rhubarb. Add depth and freshness to the sip. The persistence is simply endless, leaving a long and vivid impression.

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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