



Rocche dei Manzoni
di Valentino

Barolo D.O.C.G.

Bricco San Pietro “Vigna d'la Roul”[®]

Designation: Barolo D.O.C.G.

Vintage: sì

Area of origin: Loc. Manzoni Soprani, Bricco San Pietro, Vigna d'la Roul, Monforte d'Alba (CN)

In the company history, the first year of production dates back to: 1974

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

Visual description: The color is a deep ruby red, tending towards garnet, with a transparency that enhances the magnificence of its density and the depth of the hue.

The surface of the wine reveals perfect tears and arches, as if drawn with precision, a sign of a wine with great body.

The chromatic health is impeccable, giving the wine a liveliness that immediately catches the eye.

Olfactory notes: On the nose, it expresses itself in a rich and complex way, with a blend of fruity and floral notes.

The fruit, though present, blends with delicate floral notes reminiscent of violet candies, creating a sense of elegance.

The olfactory profile is austere, tense, and vertical, with a spicy accent that perfectly blends with an earthy, undergrowth note typical of great Barolos, revealing the depth of the territory.

Tasting notes: On the palate, it is full and of great structure, with noticeable tannins that are never excessive, never astringent or harsh.

The freshness is remarkable, contributing to a verticality that highlights its elegance. It does not express itself with force, but rather in a shy, almost reserved way, as if it is revealing only part of its potential.

The persistence is long, suggesting that, if well-preserved, this wine will have an extraordinary future.

The use of wood is perfect, never intrusive, but well integrated, allowing all the components to remain perfectly balanced.

It stands out for its typicity, easily recognizable as a symbol of its origin, a wine that tells its story with great sobriety and intensity.

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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