



*Rocche dei Manzoni*  
di Valentino

# Langhe Rosso D.O.C. “Quatr Nas”®



**Designation:** Langhe Rosso D.O.C.

**Vintage:** yes

**Area of origin:** Langhe

**In the company history, the first year of production dates back to:** 1996

**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.

**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:** 20/25 years

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

**Visual description:** The wine presents a deep ruby red color, enhanced by violet hues that shift toward carmine tones. Its density is good without being opaque, allowing for impeccable clarity that reflects excellent chromatic health.

**Olfactory notes:** On the nose, this wine opens in a multifaceted way, with immediately recognizable red fruit aromas.

The freshness of cherry, blackberry, raspberry, and blueberry notes is accompanied by a lively and impactful fragrance. Alongside the fruit, a fine and delicate spiciness emerges—such as black pepper—adding complexity to the aromatic profile.

A subtle vegetal hint of yellow and red bell pepper blends harmoniously with the fruit and spice, indicating a passage in wood that enriches the bouquet without overpowering it.

**Tasting notes:** The correspondence between nose and palate is perfect, with a wine that maintains lively acidity and pleasant salivation—clear signs of freshness and an ability to stimulate the tasting experience.

The tannins are elegant, vibrant, and velvety, without the harshness one might expect. The wine is enjoyable and approachable, offering balance that invites another sip.

Langhe DOC Quatr Nas stands as an excellent example of a blend, where the winemaker's skill shines through in highlighting the characteristics of each grape variety, resulting in a harmonious and well-balanced wine.

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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