



*Rocche dei Manzoni*  
di Valentino

**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)

**First year of production:** 1993

**Type of agriculture:** increasingly organic - biodynamic (Green Experience project)

**System type:** Guyot 4000 plants per hectare

**Type of grapes:** 100% Nebbiolo for Barolo

**Vinification:** selection of grapes, fermentation at controlled temperature for about 21 days in contact with the skins

**Alcohol content:** 14,5%

**Ageing:** the wine is aged in wood and then in cement. After bottling, further refining in bottle prior to market release.

**Expected storage lifetime:** over 30 years

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