



Langhe Chardonnay D.O.C. “L'Angelica”



Designation: Langhe Chardonnay D.O.C.

Vintage: yes

Area of origin: various vineyards belonging to Podere Rocche dei Manzoni, all located in Monforte d'Alba (CN)

In the company history,
the first year of production dates back to: 1989

Type of agriculture: sustainable,
aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

Type of grapes: 100% Chardonnay

Vinification: immediately after gently pressing the juice off the skins, the must is placed into small oak barrels, where the fermentation is completed in a controlled temperature environment

Alcohol content: 13,5%

Aging: the wine is aged in small oak barrels and after in cement. After bottling, further refining in bottle prior to market release.

Expected storage lifetime: 15 years and over

Bottle sizes: 0,75 L

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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