

Giovanni Manzone

*"Rosserto" Rossese Bianco Langhe DOC*



Location of the vineyards: Monforte d'Alba

Vinification: Spontaneous fermentation initiated by indigenous yeast. Fermentation ends in neutral oak barrels.

Aging: In neutral oak casks for about one year with batonnage. Bottled without clarification or filtration.

Grape varieties : Rossese Bianco

Exposure : East-Northeast

Soil : Calcareous and sandy, with layers of red clay

Tasting notes :

Rich and golden in color. Notes of orange and cedar on the nose. Melon and peach on the palate, delicious with shellfish and cheeses.

