

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

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.

Banville
Wine Merchants

www.banvillewine.com

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