



Rocche dei Manzoni



Rocche dei Manzoni and cement eggs: novelty in tradition

Rocche dei Manzoni, Monforte d'Alba's historic winery that is noted for its pioneering approach to winemaking, has successfully integrated current technology with the winemaking traditions of the Langhe by introducing cement egg-shaped tanks to age their wines.

The project began in 2008 when Rodolfo Migliorini purchased the first natural cement eggs for the production of the winery's white wines, such as the Langhe DOC Chardonnay "L'Angelica". The particular egg shape of the tank creates a continuous battonage due to the fact that the lees and yeast remain in constant suspension. This constant interaction between the must and the lees has proven to be fundamental in producing these buttery, clean and elegant styles of wine.

After the first year of trials, ageing in the cement eggs was also extended to the winery's red wines in 2009. Thanks to the porosity of the cement, the oaky overtones that are introduced during the vinification and maturation of the wine

in new wood become tempered and a harmony between the varietal and evolutionary scents is achieved.

Cement, thanks to its micro-porosity, allows a minimum flow of oxygen, so that the wine does not experience reductive phenomena, as it would more easily happen, on the contrary, in stainless steel tanks. On the other side, the egg shape fosters a circular movement that brings up the microelements present on the bottom, thus creating a continuous homogenization of the mass. The goal is to obtain wines with a full, round and more complex taste with excellent tannin, preserving the flavors and aromas.

"Today, Rocche dei Manzoni owns cement eggs with capacities ranging from 6 to 15 hl used to age the wines" explains Rodolfo Migliorini, the winery owner. "With the cement eggs, we have found our keystone to making elegant wines. Thanks to their use we have been successful in creating a high-quality and pure expression of both the territory and the company style."