



Rocche dei Manzoni
di Valentino

Brut Cuvèe Speciale DOOR 185th “Valentino”



Designation: V.S.Q Traditional Method

Vintage: no

**In the company history,
the first year of production dates back to:** 2008

Type of agriculture: sustainable,
aimed at reducing fungicides

Vinification: After its soft white pressing, a part of the must is barrelled and the other part is put in cement egg vats. Not completed malolactic fermentation and further maturation on the yeasts in bottle for a minimum of 8 years. During the aging process, the wine is exposed to measured and controlled sound waves through a musical composition personally selected by Maestro Ezio Bosso, in order to optimize the yeasts' activity.

Alcohol content: 13%

Aging: 6 months in the bottle after disgorging and before being offered for sale

Bottle sizes: 0,75 L / 1,5 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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