



Rocche dei Manzoni
di Valentino

Valentino

Brut

O



Designation: V.S.Q. Traditional Method

Vintage: Yes

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

Vinification: traditional Method. Maturation on the
lees for at least 120 months. Ridding and disgorging

Alcohol content: 12,5%

Aging: 8/12 months in the bottle after disgorging
and before being offered for sale

Bottle sizes: 0,75 L / 1,5 L / 3 L / 6 L / 9 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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