



Valentino *Brut Rosé*



Designation: V.S.Q. Traditional Method

Vintage: yes

In the company history,
the first year of production dates back to: 2003

Type of agriculture: sustainable,
aimed at reducing fungicides

Vinification: traditional Method. Maturation on the
lees for at least 60 months. Riddling and disgorging

Alcohol content: 12,5%

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

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