



Rocche dei Manzoni
di Valentino

Valentino

Brut
Elena



Designation: V.S.Q. Traditional Method

Vintage: yes

In the company history,
the first year of production dates back to: 1978

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 30/36 months. Ridding 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 / 6 L / 9 L / 12 L

Peculiarity: first sparkling wine made in
the Langhe in 1978

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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