



Valentino *Brut Rosé*

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Designation: V.S.Q. Traditional Method

Vintage: yes

Area of origin: various vineyards belonging to Podere Rocche dei Manzoni, all located in Monforte d'Alba (CN)

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

Type of agriculture: sustainable,
aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-55 q

Type of grapes: Pinot Nero

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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