



# Valentino

## *Brut*

## *Elena*



**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:** 1978

**Type of agriculture:** sustainable,  
aimed at reducing fungicides

**System type:** Guyot 4000 plants per hectare

**Yield per Hectare:** 45-50 q

**Type of grapes:** Pinot Nero + Chardonnay

**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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