



# Valentino

## *Brut Cuvée*

### *Speciale DOOR 185<sup>th</sup>*



**Designation:** V.S.Q Traditional Method

**Vintage:** no

**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:** 2008

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

**Vinification:** After its soft white pressing, a part of the must is barrelled and the other part is put in cement egg vats. Not completed malolactic fermentation and further maturation on the yeasts in bottle for a minimum of 8 years. During the aging process, the wine is exposed to measured and controlled sound waves through a musical composition personally selected by Maestro Ezio Bosso, in order to optimize the yeasts' activity. Disgorging is performed with the addition of liqueur and further aging in the bottle for about 6 months.

**Alcohol content:** 13%

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

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