

Valentino

Brut

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Designation: V.S.Q. Traditional Method

Vintage: Yes

Area of origin: Langhe

In the company history, the first year of production dates back to: 1989

Type of agriculture: sustainable, aimed at reducing fungicides

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-55 q

Type of grapes: 100% Chardonnay

Vinification: traditional Method. Maturation on the lees for at least 120 months. Ridding and disgorging

Aging: 8/12 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

Visual description: In the glass, with slow movement, we observe austere bubbles. The color, tending toward golden hues, still shows the last traces of straw yellow. This chromatic contrast suggests a wine that is evolving, yet still retains a certain visual freshness.

Olfactory notes: The wine is complex and persistent. The initial fragrance is dominated by ripe yellow fruit, with a marked presence of banana that, after a few moments, evolves into more exotic tropical notes such as mango and papaya, without ever losing a vibrant citrus component.

The whole is enriched by an elegant essence of yellow flowers, adding a touch of floral finesse.

Delicate, enveloping notes of butter follow—particularly peanut butter—which harmoniously blend with hints of dried fruit.

The oak is masterfully handled: a light boisée note, accompanied by a fresh and elegant toastiness, supports the bouquet without overwhelming it, lending complexity and refinement.

Tasting notes: The wine opens with a clear citrus imprint, immediately accompanied by a distinct presence of tropical fruit.

A light spiciness emerges on the finish, subtle and well-measured, adding complexity without overshadowing the fruit.

The flavour structure is solid, with a noticeable sapidity that perfectly intertwines with the acidity, creating a dynamic and pleasant balance.

The sip is soft, rounded, and fully balanced.

The persistence is remarkable: the wine is long-lasting, leaving a clear and clean gustatory memory.

The data shown is based on an average of several years and may vary according to individual vintage.

Podere Rocche dei Manzoni

Località Manzoni Soprani, 3 - 12065 Monforte d'Alba (CN) - Tel. +39 0173 78421
info@rocchedeimanzoni.it