



VALDO

MARCA ORO ROSÉ

VINO SPUMANTE

BACKGROUND

Valdo was started in 1926 by the Societa Anonima Vini Superiori and purchased by the Bolla Family in the 1940's. Over 90 years of continuous innovation with an ongoing quest for quality and devotion to respecting the vineyards & wine-making traditions of the region, has helped to secure Valdo's position as the #1 Best Selling Prosecco in Italy for over 15 years.

The Rosé is created from the perfect blend of two typical Italian varietals, the Sicilian black grapes Nerello Mascalese, from Sambuca Sicily in the province of Argento which is 984 feet above sea level, and Glera, the fruity grape from the Veneto region in the province of Treviso at 262 feet above sea level. The vineyard that grows the Nerello Mascalese has clay and limestone soil and the Glera vineyard is alluvial clay.

APPELLATION

Vino da Tavola, Italy

VARIETAL COMPOSITION

Nerello Mascalese, Glera

WINEMAKING & VINTAGE NOTES

Harvest takes place at the end of August and the first half of September. After the grapes are selected there is a soft pressing of grapes. The wine goes through the Charmat method for 3 months in steel tanks.

TASTING NOTES

Rose petal color. The bouquet has fine and elegant blossoms, with a consistent presence of raspberry. The palate has a tickling fine perlage; pleasant round flavors with charming fruity aromas.

WINEMAKER

Gino Cini

TECHNICAL DATA

Acidity

5.5 g/L

Alcohol

12.0%

Residual Sugar

12 g/L

SUGGESTED RETAIL PRICE:

\$14.99



VALDO

DAL 1926 A VALDOBBIADENE



THE #1
BEST SELLING
PROSECCO
IN ITALY

