



VALDO

ORO PURO PROSECCO DOCG

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.

APPELLATION

Prosecco (Valdobbiadene), Italy

VARIETAL COMPOSITION

100% Glera

WINEMAKING & VINTAGE NOTES

The vineyards uses the traditional training method, known as "Metodo Spalliera", where the stem can be as long as one meter and tied to a horizontal wire, assuring a high quality final product, bringing out the aromatic fruity features of the original vine. Grapes are handpicked during the second half of September, at peak ripening. The grapes are soft pressed and fermentation occurs with selected yeasts at a controlled temperature in stainless steel tanks mainly located in our new winery.

AGEING

Two months refining period on the lees, four months Charmat ageing, followed by three months in the bottle.

TASTING NOTES

Straw yellow color with golden bright reflections. Fine and persistent perlage. Floral with fruity aromas of strong pear and golden delicious apple. The palate is refined, harmonious with lingering aroma and savoriness.

WINEMAKER

Gino Cini

TECHNICAL DATA

Acidity

5.5 g/L

Alcohol

11.5%

Residual Sugar

11/12 g/L

SUGGESTED RETAIL PRICE:

\$19.99



VALDO

DAL 1926 A VALDOBBIADENE

VALDO



THE #1
BEST SELLING
PROSECCO
IN ITALY



EDV

ESPRIT DU VIN
A TAUB FAMILY COMPANY