

VALDO

Valdobbiadene, Italy



Cuvée di Boj Prosecco Brut DOCG

THE VINEYARD

Valdo's Philosophy: "Prosecco" is the distinguishing factor on the regional level- refined aromas, balance and overall quality are the key features Valdo focuses on to produce unique and unrivalled products.

Valdo was started in 1926 by the Societa Anonima Vini Superiori & purchased by The Bolla Family in the 1940's. Over 80 years of continuous innovation with an ongoing quest for quality and devotion to respecting the vineyards & wine-making traditions of the region.

Cuvée di Boj is created from a selection of special Doc Prosecco grapes from the "vaile dei buoi", a small area of S. Pietro di Barbozza, a leading and excellent viticultural area in Valdobbiadene. The vineyard is 600 to 1,200 feet above sea level with a southerly exposure. The soil is made up of clay and calcareous

HARVEST & AGEING

A manual harvest takes place during the second half of September. After the grapes are selected a soft pressing and fermentation with selected yeasts at a controlled temperature is carried out. The second fermentation is carried out using the Charmat method for 5 months, and then transferred to bottle and aged for 3 months.

WINEMAKER'S NOTES

Fine and persistent perlage, the color is straw yellow with bright gold reflections. The bouquet is typically floral with a strong pear and Golden apple fruity aroma. The palate is refined, harmonious with a lingering aroma and pleasant, savory finish.

Yields: 4.8 tons/acre

Finished Alcohol: 11.5%

Grape Varietal: 100% Glera

