

VALDO

Valdobbiadene, Italy



Nerello Mascalese Brut Rosé

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.

The Spumante Rosé is created from the perfect blend of two typical Italian vines, the Sicilian black berry Nerello Mascalese, from Sambuca Sicily in the province of Argento which is 300 meters above sea level, and Glera, the fruity grapes from the Veneto region in the province of Treviso at 80 meters above sea level. The vineyard that grows the Nerello Mascalese has clay and limestone soil and the Glera vineyard is alluvial clay.

HARVEST & AGEING

Harvest takes place during the end of August and the first half of September. After the grapes are selected there is a soft pressing of red grapes which are not left in contact with the skins for maceration. The wine goes through the Charmat method for 3 months in steel tanks.

WINEMAKER'S NOTES

The color is like scarlet brush strokes on rose petals. The bouquet has fine and elegant blossoms, with a consistent presence of raspberry. The palate has a tickling fine perlage of minute bubbles; pleasant round warm flavor with a charming fruity aroma. The whirlwind of sensations generated by this excellent Rosé wine from the Valdo expertise, is pure delight.

Yields: Nerello Mascalese : 10,000 kg/ha Glera: 15,000 kg/ha

Grape Varieties: Nerello Mascalese, Glera

Finished Alcohol: 12%

