

VALDO

VALDOBBIADENE, ITALY



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.

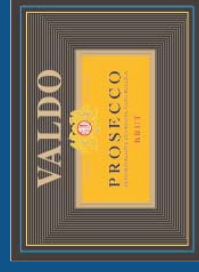
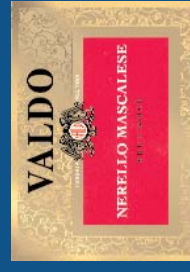
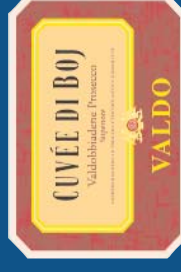
Valdo is located at the foothills of the "pre-alps" around Treviso in the heart of Prosecco DOCG. Vineyard Designation: 40% or 80 hectares DOC; 60% or 120 hectares DOCG. Soil enriched by a unique mineral composition typical of morainic (left by glaciers) hills alternating with alluvial terraced embankments. The vineyards are located in a particular Microclimate- abundant and frequent rains, mild climate from April to October, with July & August being hot.



Keeping with Valdo's tradition of innovation...In 2004 Valdo's new cellar exclusively committed to vinification was inaugurated. Valdo is also home to the Scuola Spumanti Valdo: Preserving the traditions, to enhance the future. The school benefits from Valdo's profound knowledge of the region and benefits Valdo with ongoing oenological and technological research. This enables Valdo to develop innovative products to meet the demands and satisfy the tastes of consumers worldwide

Valdo strives to maintain The Perfect Balance: technology, passion, innovation and tradition in a process that guarantees extraordinary quality in every bottle.

Cuvee del Fondatore Prosecco DOCG Brut
Cuvee di Boj Prosecco DOCG Brut
Nerello Mascalese Brut Rosé
Prosecco Brut DOC



VALDO

Valdobbiadene, Italy



Cuvée del Fondatore Prosecco Brut DOCG

THE VINEYARD

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Cuvée del Fondatore, compared with other Valdobbiadene prosecco wines, has distinguishing factors making it unique. Dedicated to Sergio Bolla, the founder of the wine estate, who unlike all others, lovingly and tenaciously focused on the potential of the Prosecco wine. The vineyard is 750 feet above sea level with exposure to the South. The soil is made up of mainly clay over a base of sandstone of marine origin.

HARVEST & AGEING

A manual harvest takes place during the second half of September. After the grapes are selected a soft pressing and fermentation at a controlled temperature is carried out. The Chardonnay is refined in oak casks for 6 months; while the Prosecco goes through the Charmat method for 12 months in steel tanks, and then transferred to bottle and aged for 6 months.

WINEMAKER'S NOTES

Very fine and persistent perlage, the color is straw yellow with gold reflections. The bouquet has hints of ripe fruits, banana, hazelnut, vanilla and a subtle scent of honey. The palate is full, harmonious and velvety with a clear cut personality. Fruity fragrances melt with the spicy barrique aromas.

Yields: 4.8 tons/acre

Grape Varieties: Glera 90%, Chardonnay 10%

Finished Alcohol: 12.5%



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Valdobbiadene, Italy



Cuvée di Boj Prosecco Brut DOCG

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Cuvee 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.

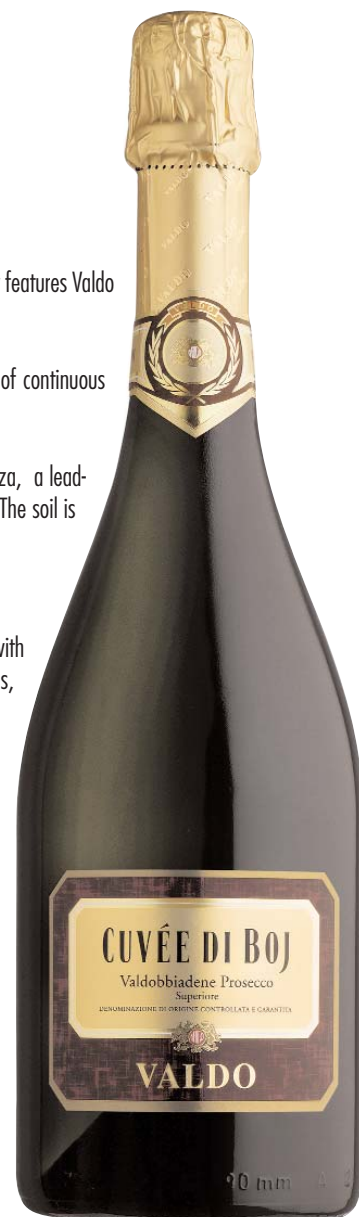
WINEMAKER'S NOTES

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



VALDO

Valdobbiadene, Italy



Nerello Mascalese Brut Rosé

THE VINEYARD

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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 Argiento 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.

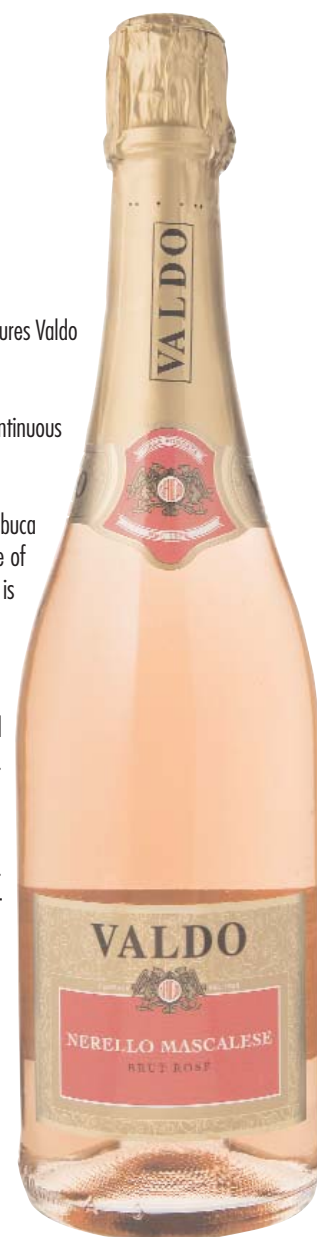
WINEMAKER'S NOTES

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

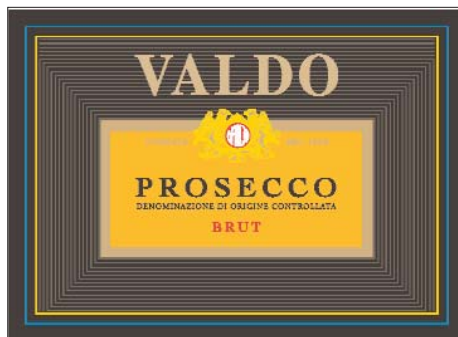
Grape Varieties: Nerello Mascalese, Glera

Finished Alcohol: 12%



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Valdobbiadene, Italy



Prosecco Brut DOC

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HARVEST & AGEING

Grapes are handpicked during the last week of September, at peak ripening, moreover according to the typical 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. The grapes are soft pressed and fermentation occurs at 18°C in temperature controlled stainless steel tanks, mainly located in our new winery inaugurated in 2004, these two significant steps yield a steady quality wine for our customers, while maintaining the typical fruity bouquet with hints of Golden delicious apples and white fruits. Between the two above mentioned steps, a natural decantation is employed to divide the lees from the free-run wine which contains a high concentration of sugars and fruity aromas. To obtain small and fine bubbles called "perlage" our expert oenologists make a selection of natural yeasts. Three months Charmat ageing, followed by one month in the bottle.

WINEMAKER'S NOTES

Straw yellow color, joined with a fine perlage and a fruity taste are the distinguishing features of Valdo's Brut Prosecco DOC. Well-balanced structure, matched with its flavorful and aromatic fruity fragrance make it the perfect pairing with starters and particularly with delicately flavoured dishes and especially seafood. Excellent as aperitif due to its distinctive characteristic of being "easy to drink", best served in a flute glass at a temperature of between 6-8°C to bring out its perfumes and flavours. Versatility and freshness are its strengths.

Yields: Prosecco: 18,000 kg/ha

Grape Varieties: Glera 100%

Finished Alcohol: 12%

Residual Sugar: 12 g/l

Acidity: 5.5



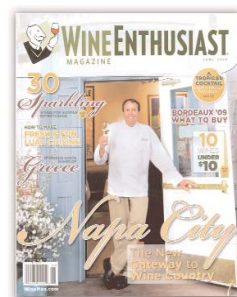


VALDO

SPUMANTI DAL 1926

CUVÉE DEL FONDATORE PROSECCO

VALDOBBIADENE, ITALY



As seen in...



88 pts.

“Valdo’s “Founder’s” Cuvée is a benchmark Prosecco that opens with a brilliant pale straw color and offers fragrant aromas of citrus, peach and lime. There’s a playful touch of sweetness that enhances its soft, silky mouthfeel.”

June 2010



VALDO

SPUMANTI DAL 1926

PROSECCO BRUT DOC

VALDOBBIADENE, ITALY



As seen in...

Wine & Spirits

88 pts.

Tart granny smith apple flavors make this a light, fresh aperitif to serve on its own or with anything from the raw bar.

August 2010