

VALDO

Valdobbiadene, Italy



Prosecco Brut DOC

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.

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 boquet 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

