



VALDO

MARCA ORO PROSECCO DOC ROSÉ BRUT
2019

BACKGROUND

Valdo was founded in 1926 by the Societa Anonima Vini Superiori and purchased by the Bolla Family in 1938. 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 one of the leading and most trusted Italian wineries specialized in Prosecco and sparkling wines.

APPELLATION

Prosecco DOC Rosé, Veneto, Italy

VARIETAL COMPOSITION

90% Glera, 10% Pinot Noir

WINEMAKING & VINTAGE NOTES

The production area for this wine is within the Prosecco DOC area, 80-100 meters above sea level with alluvial and clay soils. The grapes for the Pinot Noir were harvested at the end of August and Glera mid-September. The Pinot Noir has one day of maceration and a subsequent soft pressing and the Glera has a soft pressing, both followed by fermentation in temperature controlled tanks.

AGEING

The vinification is in stainless steel with three months Charmat Method secondary fermentation. The wine rests in the bottle before release.

TASTING NOTES

Marca Oro Prosecco DOC Rosé Brut has a lovely pink hue and persistent perlage. On the nose, inviting floral notes lead to apple, pear and small red berries.

The palate is delicate, fruity, pleasantly harmonious with a long finish. This is perfect as an aperitif, and it pairs perfectly with pasta, fish and tartare. Serve in a large stem glass at approximately 42-45°F.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.2 g/L

Residual Sugar
12 g/L

Alcohol
11.0%



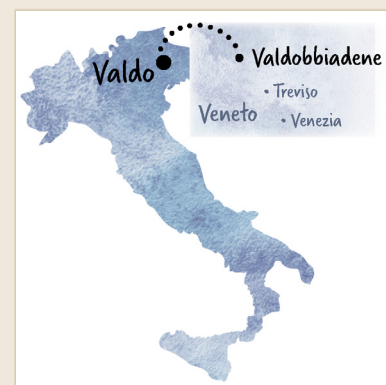
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