



VALDO

"NUMERO 1" EXTRA DRY

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 and 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

Vino Spumante from Veneto, Italy

VARIETAL COMPOSITION

Blend of Chardonnay, Garganega and Glera

WINEMAKING & VINTAGE NOTES

The vineyards use the traditional 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, and emphasizing the aromatic fruity features. Grapes are harvested during the month of September. The grapes are soft pressed and fermentation occurs at 64°F in temperature controlled stainless steel tanks. These two significant steps yield a consistent quality wine, while maintaining the typical fruity bouquet with hints of golden delicious apples and white fruits. To obtain small and fine bubbles called "perlage" our expert oenologists make a selection of natural yeasts.

AGEING

Three months of Charmat ageing, followed by at least two months in the bottle.

TASTING NOTES

Straw-yellow color with fruity aromas, floral notes and green apple; lively and harmonious taste finishing with a light, pleasant sweetness. Excellent as an aperitif, or mixed into brunch and dinner cocktails. Also, pairs well with dishes such as pasta or chicken.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.5 g/L
Alcohol
11%
Residual Sugar
14 g/L



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