



# VALDO

## PROSECCO DOC BRUT

### BACKGROUND

Valdo was founded in 1926 by the Società 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, Veneto, Italy

### VARIETAL COMPOSITION

100% 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 handpicked during the last week 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 Charmat ageing, followed by one month in the bottle.

### TASTING NOTES

Straw yellow color, with a fine perlage, and crisp fruity palate are the distinguishing features of Valdo's Brut Prosecco DOC. Well-balanced structure, matched with aromatic fruity fragrance make it the perfect pairing with starters and particularly with delicately flavoured dishes such as 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 43-46°F to bring out its perfumes and flavors. Versatility and freshness are its strengths.

### WINEMAKER

Gianfranco Zanon

### TECHNICAL DATA

Acidity  
5.5 g/L

Alcohol  
12.0%

Residual Sugar  
12 g/L



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