



VALDO

"NUMERO 1" ROSÉ BRUT

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 and Sicily, Italy

VARIETAL COMPOSITION

Nerello Mascalese (60%), Glera (40%)

WINEMAKING & VINTAGE NOTES

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. This significant step yields a consistent quality wine, while maintaining the typical fruity bouquet with hints of raspberry and red fruits. To obtain small and fine bubbles called "perlage" our expert oenologists make a selection of natural yeasts.

Numero 1 Rosé is a young, bright, smart and trendy sparkling wine, and the result of a careful selection of high-quality grapes. With its clean-cut personality and enticing color, it's an ideal aperitif.

AGEING

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

TASTING NOTES

Elegant rose petal pink color with floral and raspberry aromas. On the palate, the bubbles are extra fine bursting with fresh berry flavors and a long, smooth finish. Ideal as an aperitif, or paired with fish, shellfish, pasta and berry desserts.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.5 g/L
Alcohol
11.5%
Residual Sugar
10 g/L



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