



VALDO

"CUVÉE 1926" VALDOBBIADENE PROSECCO
SUPERIORE DOCG

BACKGROUND

Valdo is the oldest winery of Prosecco in Valdobbiadene, 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

Valdobbiadene Prosecco Superiore DOCG, Veneto, Italy

VARIETAL COMPOSITION

Glera (90%) and Chardonnay (10%)

TERROIR & VINTAGE NOTES

A precise selection of grapes from the most prestigious areas of the DOCG territory are harvested during the second half of September. In Valdobbiadene, the vineyards sit at an altitude of 820 feet and are composed of calcareous/clay and morainic (glacially formed) soils. In Conegliano, the clay soils have an altitude of 263 feet.

WINEMAKING

The grapes undergo a short maceration on the skins (closed press) followed by soft pressing with free-run must. The wine is produced via Charmat method in an extra-dry style (16 g/L dosage). The second fermentation starts with natural yeasts and lasts 150 days in stainless steel tanks where the pressure develops up to 5 bars.

TASTING NOTES

Ripe apple, pear, peach along with tropical fruits such as banana and pineapple are accented by floral notes. A well-balanced, pleasant, and harmonious palate with a medium-body and a long, persistent finish. Perfect pairing with risotto, white meat and after the meal with fresh peaches.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.2 g/L

Alcohol
11.0%

Residual Sugar
16 g/L



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DAL 1926 A VALDOBBIADENE



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PROSECCO"



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