



DAL 1926

VALDO

VALDOBBIADENE

Valdo & Ballamore e-meeting

Verona, 27.02.2025

WHERE WE ARE

VALDOBBIADENE HILLS

Valdo is a winery based in the
heart of Prosecco production area.

Valdobbiadene is a small town in the province
of Treviso, in the Veneto Region.

Together with Conegliano, they are the **most
historical and high-quality** Prosecco production
area

(Valdobbiadene Prosecco Superiore D.O.C.G.).





18,600,000

NUMBER OF BOTTLES
SOLD IN 2023

81,2 Mil €

2023 TURNOVER

85.6%

SHARE OF PROSECCO DOP
(DOC + DOCG) ON TURNOVER

15,200,000

NUMBER OF BOTTLES
OF PROSECCO DOP
(DOC + DOCG) IN 2023

48% (57 countries)

EXPORT SHARE
BY VALUE

60

NUMBER OF
EMPLOYEES

VALDO CONSUMPTION OPPORTUNITIES

AFFORDABLE LUXURY

Prosecco DOCG

High Quality Restaurants,
Premium Clubs & Bars, Special Locations



ALL-ROUND CONSUMING

Prosecco DOC

Average Restaurants,
Clubs, Bars, Events



EASY DRINKING - APERITIVO

Spumanti

Trend & Etno Restaurants,
Szene-Clubs & Bars, Catering, Events



ETICHETTA NERA

PROSECCO

D.O.C.
EXTRA DRY

PROSECCO DOC ETICHETTA NERA
REPRESENTS THE TYPICALITY OF
PROSECCO DOC. A VIVACIOUS, LIGHT
AND PLEASANT SPARKLING WINE,
IT IS PARTICULARLY SUITABLE AS
AN APERITIF, BOTH ON ITS OWN
OR AS AN INGREDIENT IN
A PROSECCO-BASED COCKTAIL.



ETICHETTA NERA

PROSECCO

D.O.C.
EXTRA DRY

TASTING NOTES

COLOUR

STRAW YELLOW WITH
GREENISH REFLECTIONS.

BOUQUET

DELICATELY FRUITY
AND FLORAL.

FLAVOUR

PERSISTENT, LIVELY
AND HARMONIOUS FLAVOUR,
WITH A PLEASANT RESIDUAL
SWEETISHNESS.

PRODUCTION AREA

Prosecco DOC.

ALTITUDE AND EXPOSURE

80 m a.s.l.

TYPE OF SOIL

Alluvial, clayey, gravelly.

GRAPES

Glera 100%.

HARVEST

Middle ten days of September.

WINEMAKING

Soft pressing, fermentation
with selected yeasts and at
a controlled temperature.

SPARKLING AND AGEING

3-months in autoclave.

RESIDUAL SUGAR

15 g/L.

ALCOHOL CONTENT

11% vol.

SERVING

RECOMMENDATIONS

Gradual cooling in the fridge,
without excessive changes in
temperature. To fully appreciate
the wine, a large goblet-shaped
glass is the most suitable.
Serve at 6-7 °C.

FOOD PAIRINGS

The pleasantly sweetish aspect
of this sparkling wine makes it
versatile across a variety
of occasions: from the classic
aperitif to 'drinks parties'
with friends. It pairs well with
appetizers and first courses.

AVAILABLE FORMATS

750 ml.

RECOGNITIONS



Falstaff
Sparkling Trophy 2022
92 Points



Falstaff
Prosecco Trophy
2020 - 93 Points
2019 - 94 Points



Falstaff
Prosecco Trophy
94 Points



PROSECCO DOC

CUVÉE I MAGREDI PROSECCO DOC EXTRA DRY



PRODUCT DESCRIPTION

Sparkling Prosecco DOC produced via meticulous selection of the grapes and a special, ad-hoc winemaking process.



PRODUCTION AREA

Prosecco DOC denomination



ALTITUDE AND EXPOSURE

Average of 80-100 metres a.s.l.



SOIL TYPE

Alluvial, calcareous - dolomitic, clayey



GRAPES

Glera



HARVEST

Usually in the first half of September



WINEMAKING

Soft pressing followed by use of only the free run juice and alcoholic fermentation at 16°C.



GRAPE YIELD

Max. 18.000 kg/ha



AGEING

Second fermentation in autoclave with a 3/month period on the fine lees followed by ageing in the bottle.



ALCOHOL CONTENT

11% Vol.



COLOUR

Bright straw yellow with gentle greenish reflections



BOUQUET

Characteristic aroma, typically fruity and floral, with hints of golden delicious apple and white flowers.



FLAVOUR

Delicate, pleasant and harmonious flavour with elegant fruity notes and a slightly tangy aftertaste.



SERVING RECOMMENDATIONS

Served in a wide glass at a temperature of 4-6°C. Avoid marked fluctuations in temperature during storage and prolonged periods in the fridge.



FOOD PAIRING

Ideal as an aperitif/pre-dinner drink, it pairs elegantly with starters and delicate first courses, in particular Mediterranean fish dishes.

	EAN / ITF	ALTEZZA / HEIGHT (mm)	LARGHEZZA / WIDTH (mm)	PROFONDITA' / DEPTH (mm)	PESO / WEIGHT (Kg)	LITRI / LITERS	N° BTG	N° COLLI / CASES	COLLI X STRATI / CASES X LAYERS
BOTTIGLIA / BOTTLE	8002335620068	300	91,5	91,5	1,49	0,75	1		
COLLO / CASE	08002335620060	311	285	192	6,96	4,5	6	1	
PALLET		1690	1200	800	737	360	480	80	16x5



VALDO
DAL 1926
VALDOBBIADENE

IKI

EXTRA DRY

SPARKLING WINE

CLOSE YOUR EYES.
IMAGINE A WINE WITH A REFINED PERLAGE
THAT SUMS UP THE APPEAL
OF BLANC DE BLANCS.

OPEN YOUR EYES AGAIN AND
GET READY TO TASTE IKI.

A VIBRANT, ALLURING WINE
WITH A POWERFUL CHARACTER
THAT REPRESENTS THE ESSENCE
OF A UNIQUE TERROIR, AND GIVES RISE TO
HIGH QUALITY GRAPES.

'IKI' IS A JAPANESE WORD THAT
EMBODIES A DISTINCTIVE AESTHETIC IDEAL:
ELEGANCE AND REFINEMENT ARE EXPRESSED
IN A NATURAL AND SINCERE WAY THE SHORT,
HARMONIOUS AND POSITIVE NAME IS EASY
TO PRONOUNCE AND REMEMBER.

THIS CONCEPT PERFECTLY SUMS UP ORIENTAL
PHILOSOPHY, COMBINING IT WITH THAT
OF VALDO IN THIS INTERNATIONAL,
ELEGANT AND SINCERE BLANC DE BLANCS,
IDEAL FOR ALL OCCASIONS.



TASTING NOTES

COLOUR
STRAW YELLOW WITH
GREENISH REFLECTIONS.

AROMA
HIGHLY REFINED AND FRUITY,
RANGING BETWEEN FLORAL
AND GREEN APPLE.

TASTE
PERSISTENT, LIVELY AND
HARMONIOUS WITH
A PLEASANT RESIDUAL SWEETNESS.

IKI

EXTRA DRY

SPARKLING WINE

PRODUCTION AREA
Carefully selected grapes
from the most prestigious
wine making areas
in the Veneto region.

ALTITUDE AND EXPOSURE
Predominantly flat.
SOIL TYPE
Clayey alluvial.

GRAPE VARIETY
White grapes, highly suitable
for making sparkling wine

HARVESTING
In the month of September.

VINIFICATION
Gentle pressing and controlled
temperature fermentation.

**SPARKLING WINE PROCESS
AND AGING**
The Charmat method
for 3 months followed
by maturation in the bottle.

RESIDUAL SUGAR
15 g/L.

ALC VOL
11%

TIPS FOR CONSUMING
The bottle should be cooled
gradually by putting it in
the refrigerator in good time,
taking care not to expose it
to sharp temperature changes.
The ideal serving temperature
is 6-8 °C and the most suitable
glass is the flute.

FOOD PAIRING
This sparkling wine can be
drunk throughout a meal,
and pairs excellently also with
the most sophisticated dishes.

AVAILABLE SIZES
750 ml



ALTRI SPUMANTI

GARDA DOC SPUMANTE BRUT



DESCRIZIONE PRODOTTO
Uno spumante secco delle uve provenienti dall'area DOC del Garda, nasce questo Spumante prodotto seguendo i più rigorosi canoni della Scuola Spumantistica Valdo.

ORIGINE DI PRODUZIONE
Vinate dalle dolci colline del Garda DOC.

ALTIMETRIA ED ESPOSIZIONE
100 metri s.l.m.

VITICOLOGIA DEL TERRENO
Di origine morenica, argillosa.

VIVAI
Langrenaga e Chardonnay.

RENDIMENTI
Prima decada di Settembre.

VINIFICAZIONE
L'elaborazione in bianco mediante pressatura soffice delle uve e fermentazione a temperatura controllata.

RESA UVA
11.000 Kg / Ha.

AFINAMENTO
Charmat di 3 mesi e successivo affinamento in bottiglia di almeno 2 mesi.

GRADAZIONE
1% vol.

COLORE
Giallo paglierino brillante con tenui riflessi verdognoli.

OLGNET
Intenso e fragrante con delicati sentori floreali e di frutta a polpa bianca.

ARORE
Gusto piacevolmente asciutto e sapido, armonico e con finale lungo e persistente.

CONSIGLI PER IL CONSUMO
opportuno raffreddare la bottiglia, gustare, preferibilmente per tempo, nel frigorifero, bevanda refrigerata o non forte subito dopo l'arrivo. La temperatura di servizio ideale è 6-8°C e il bicchiere più adatto è il flute.

ABBINAMENTO GASTRONOMICO
Ottimo come aperitivo, è uno Spumante che può essere abbinato agli antipasti e ai primi piatti tipici della cucina veneta e particolarmente di pesce cotto o fritto e di risotti preparati con verdure e gamberi.

PRODUCT DESCRIPTION
Typically selected grapes from the Garda DOC area yield this sparkling wine produced via the expert Sparkling Wine techniques developed by Valdo.

PRODUCTION AREA
Grapes from gently rolling hills in the Garda DOC area.

ALTITUDE AND EXPOSURE OF THE VINEYARDS
100 metres a.s.l.

SOIL
Marl and argill, clayey.

VARIETALS
Langrenaga and Chardonnay.

HARVEST PERIOD
First 10 days of September.

VINIFICATION
White wine vinification with soft pressing of the grapes and temperature-controlled fermentation.

YIELDS
11.000 kg/ha.

AGING
Charmat method for 3 months followed by at least 2 months of ageing in the bottle.

ALCOHOL LEVEL
11% alc./vol.

COLOR
Bright straw yellow with pale greenish reflections.

OLGNET
Intense and fragrant with delicate aromas of flowers and white fleshed fruit.

FLAVOR
It is pleasantly dry and savory palate that is well-balanced, with a long and persistent finish.

SERVING SUGGESTIONS
Chill the wine gradually, without causing sudden changes in temperature to enjoy the product at its best. Do not store the bottle for long periods in the refrigerator. Ideal when served at 6-8°C in flutes which are the most appropriate serving glass.

FOOD MATCHES
Excellent as an aperitif, this sparkling wine can be paired specially with fish and seafood, prepared with vegetable and shrimp.

PRODUKTESCHREIBUNG
Für diesen Sekt der nach dem strengen Vorgehen für die Erzeugung von Valdo Schaumweinen gefertigt wurde, wurden sorgfältig ausgewählte Trauben aus der DOC-Region um den Gardasee verwendet.

UNBEGABET
Die weite abfallende Hügel der Region Garda DOC.

HOHNENAGE
100 Meter s. M.

BOEDL
Marinen und Lehmstein.

REBORT
Langrenaga und Chardonnay.

WEINLESE
Erste Septemberdekade.

WEINBEWERTUNG
Die weissen Trauben werden vorsichtig gepresst. Danach folgt die Gärung bei kontrollierter Temperatur.

RAUBENBERTRAG
11.000 kg/ha.

REIFENBEREITUNG
Für 3 Monate nach Methode Charmat und danach mindestens 2 Monate in der Flasche.

ALKOHOLGEHALT
11 Vol.

ARBE
Leuchtendes Strohgelb mit weissen grünen Reflexen.

OLGNET
Intensiv und duftreich mit feinen Aromen von Blumen und Früchten mit weissen Fleischfrüchten.

GESCHMACK
Angenehm trockener und weiniger, harmonischer Geschmack mit einem lang anhaltenden Finish.

REIFENBEREITUNG
Die Flasche sollte langsam abkühlen und dazu rechtzeitig in ein Kälteschrank gestellt werden. Stille Temperaturschwankungen sollten vermieden werden. Am besten wird dieser Spumante mit einer Temperatur von 6-8°C in Sektflöten serviert.

GASTRONOMISCHE TIPPS
Dieser Sekt eignet sich sehr gut als Aperitif, passt aber auch hervorragend zu Fisch und Meeresfrüchten, zubereitet mit Gemüse und Gemüse.

	EAN / ITF	ALTEZZA / HEIGHT (mm)	LARGHEZZA / WIDTH (mm)	PROFONDITA' / DEPTH (mm)	PESO / WEIGHT (Kg)	LITRI / LITERS	N° BTG	N° COLLI / CASES	COLLI STRATI / CASES X LAYERS
BOTTIGLIA / BOTTLE	8002335901081	300	91,5	91,5	1,493	0,75	1		
COLLO / CASE	08002335901081	311	285	192	8,96	4,5	6	1	
PALLET		1690	1200	800	737	360	480	80	16x5



VALDO
VALDOBBIADENE



ORIGINE
SPUMANTE BRUT

ORIGINE BRUT SPARKLING WINE HAS BECOME THE ICONIC SPARKLER IN THE WORLD OF VALDO SPARKLING WINES. IT IS MADE WITH A CAREFUL SELECTION OF WHITE GRAPES FROM OUR WINEGROWING DISTRICT IN ACCORDANCE WITH A WINEMAKING RECIPE HANDED DOWN OVER TIME.

IT ACTUALLY REPRESENTS THE ORIGINS OF PROSECCO, DATING BACK TO WHEN THE PRODUCTION REGULATIONS DID NOT REQUIRE THE USE OF AT LEAST 85% GLERA GRAPES.

THIS CONCEPT HAS BEEN DELIBERATELY EXPRESSED VIA BOTH THE NAME AND THE PACKAGING, UNDERLINING OUR PRIDE IN THE PAST AND OUR IMPASSIONED ENTHUSIASM FOR THE FUTURE.



ORIGINE
SPUMANTE BRUT

ING NOTES

COLOUR
LAW YELLOW WITH
IH REFLECTIONS.

IOUQUET
NE AND FRUITY,
IG FROM FLORAL
GREEN APPLE.

FLAVOUR
ENT, VIVACIOUS
AMONIOUS, WITH
SANT RESIDUAL
EETISHNESS.

PRODUCTION AREA
Veneto

ALTITUDE AND EXPOSURE
Mostly flat.

TYPE OF SOIL
Alluvial, clayey.

GRAPES
Cuvee of selected white grapes.

HARVEST
First and middle ten days
in September.

WINEMAKING
Soft pressing and fermentation
at a controlled temperature.

SPARKLING AND AGEING
Long Charmat method and
subsequent ageing in the bottle.

RESIDUAL SUGAR
11 g/L.

ALCOHOL CONTENT
11.5% vol.

SERVING RECOMMENDATIONS
Gradual cooling in the fridge,
without excessive changes in
temperature. To fully appreciate
the wine, a large goblet-shaped
glass is the most suitable.
Serve at 6-7 °C.

FOOD PAIRINGS
Excellent as an aperitif, it pairs
perfectly with appetizers and in
particular with delicate flavours,
especially fish-based dishes.

AVAILABLE FORMATS
750 mL

RECOGNITIONS



The Global Sparkling Wines
Competition 2023
Silver Medal



The Global Sparkling Wines
Competition 2023
Silver Medal



VALDO
VALDOBBIADENE



I MAGREDI
VINI DEL FRIULI

WINES FROM FRIULI

Valdo & i Magredi: a strong bond

The bond between Valdo and I Magredi began in the late 1990s.

I Magredi are well-established in the Friuli DOC area, with a production capacity of almost 8 million litres. A new range of still wines by Le Tenute Valdo was created thanks to this collaboration, that allows Valdo to enter in a new wine category taking its know-how and strengthen its **brand awareness**.

The two wineries have much in common:

- ☐ **Strong bond** with the land;
- ☐ **Wealth** of experience and a passion;
- ☐ **Innovation** and great insight, all driven by the continuous search for qualitative excellence
- ☐ Careful approach to viticulture based on the **lowest possible environmental impact**.



I MAGREDI

SUSTAINABILITY

THE CELLAR BOASTS HIGH TECH EQUIPMENT TO PROCESS THE GRAPES AND THE MUSTS AND TO AGE THE WINES: SOFT PRESSING, REFRIGERATION SYSTEMS, AGEING IN STEEL, CEMENT AND WOOD.

WE ALSO HAVE A PHYTO PURIFICATION SYSTEM TO RECOVER WASTE WATER.

53,5



VINEYARDS
HECTARES

CELLAR
WINE CAPACITY
LITERS



7,8 M

10



ARABLE LAND
HECTARES

SOLAR PANELS
800.000 KWH DEVELOPED



3.000

23.000



ANNUAL LABORATORY
ANALYSES

OFF-TRADE PORTFOLIO

TENUTE VALDO I MAGREDI – STILL WINES



Sauvignon Blanc



Ribolla Gialla



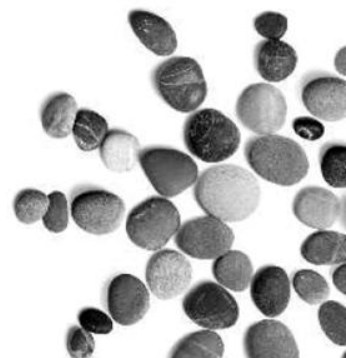
Pinot Grigio



Merlot



Cabernet Sauvignon



CLASSICS / WHITE WINES

SAUVIGNON

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

A DRY WINE OF GREAT FINESSE, FRESH, SAVOURY AND VELVET. STRAW YELLOW IN COLOUR WITH GREENISH REFLECTIONS. ON THE NOSE, IT IS EXTREMELY ELEGANT AND COMPLEX, WITH SENSATIONS OF PEACH, KIWI FRUIT, PINK GRAPEFRUIT, MELON, PINEAPPLE, PASSION FRUIT, BOXWOOD, SAGE, TOMATO LEAF AND SWEET YELLOW PEPPER.

PAIRINGS
EXCELLENT WITH HARD-BOILED EGGS AND ASPARAGUS, SPRING HERB RISOTTO, FRESH GOAT'S MILK CHEESE, ORANGESCENTED SHRIMP RISOTTO.

FRIULANO

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

SMOOTH AND VELVET, IT HAS A CHARACTERISTIC AFTERTASTE THAT RECALLS BITTER ALMOND. STRAW YELLOW WITH GREENISH REFLECTIONS. ITS AROMA IS REMINISCENT OF PEACH, HAWTHORN, ALMOND AND MEDITERRANEAN HERBS.

PAIRINGS
IDEAL WITH SAN DANIELE RAW HAM, HERB OMELETTES, CRISPY FRICO, GRADO-STYLE FISH SOUP.

RIBOLLA GIALLA

VENEZIA GIULIA
INDICAZIONE GEOGRAFICA TIPICA

A REFINED, BALANCED, FRESH, HIGHLY DRINKABLE AND PLEASANTLY ACIDIC WINE. STRAW YELLOW IN COLOUR WITH GREENISH REFLECTIONS. IT HAS A DELICATE, FLORAL BOUQUET WITH HINTS OF SAFFRON AND GREEN APPLE.

PAIRINGS
AS AN APERITIF, IT GOES WELL WITH DELICATE APPETISERS, SOUPS, STEAMED FISH.

PINOT GRIGIO

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

IT IS SMOOTH AND EXTREMELY BALANCED. IT IS CRYSTAL CLEAR, WITH A DEEP STRAW YELLOW COLOUR. ON THE NOSE, IT EXPRESSES AROMAS OF WHITE BLOSSOM, DRIED HAY, APPLE, PEAR AND HINTS OF TROPICAL FRUITS.

PAIRINGS
IT HAS A PROMINENT ROLE ON THE TABLE WITH DISHES SUCH AS SHELLFISH AU GRATIN, FISH SOUPS, PAN-FRIED SEA BASS WITH PINE NUTS AND TAGGIASCA OLIVES.

TRAMINER AROMATICO

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

IT IS SMOOTH, BALANCED AND FULL-BODIED. DEEP STRAW YELLOW IN COLOUR WITH GOLDEN REFLECTIONS. NOTES OF WITHERED YELLOW ROSE, WHITE BLOSSOM, CITRUS FRUITS, LYCHEES, HINTS OF CINNAMON AND SAFFRON CAN BE PERCEIVED.

PAIRINGS
EXCELLENT WITH CHICKEN CURRY, SUSHI, GRILLED SHELLFISH, FETTUCCINE WITH SMOKED TROUT, SAFFRON RISOTTO.

CHARDONNAY

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

IT IS FRESH, MINERALLY AND SMOOTH, OFFERING A PLEASANT SENSATION OF GOOD PERSISTENCE. DEEP STRAW YELLOW. IT REVEALS A WIDE RANGE OF DELICATE AROMAS, APPLE, ACACIA FLOWERS.

PAIRINGS
THE MOST INTERNATIONAL OF WINES, IT PAIRS PERFECTLY WITH FISH APPETISERS, OMELETTES, CHEESE AND HAM CREPES, VEGETABLE RISOTTO.



DAL 1926
VALDO
VALDOBBIADENE



CLASSICS / RED WINES

CABERNET SAUVIGNON

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

ON THE PALATE, IT REVEALS A SMOOTH, DRY FLAVOUR, ALSO CONFIRMING THE FRUITY AROMA DETECTED ON THE NOSE. THIS WINE IS RED IN COLOUR. SLIGHTLY HERBY AROMA WITH HINTS OF RASPBERRY AND CHERRY, WITH A SPICY PEPPERY FINISH.

PAIRINGS
IT GOES SPLENDIDLY WITH CHICKPEA OR LEGUME SOUP, BAKED PASTA, SEMI-MATURE CHEESES, ROASTS.

CABERNET FRANC

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

ON THE PALATE, IT IS PLEASANTLY FRESH WITH REPEATED OLFACTORY SENSATIONS OF FRESH HERBY NOTES. DEEP RED IN COLOUR WITH PURPLISH REFLECTIONS. ON THE NOSE, IT OFFERS OLFACTORY NOTES RANGING FROM RED FRUITS SUCH AS CHERRY, AND SOUR CHERRY, TO SMALL WILD RED BERRIES SUCH AS RASPBERRIES, BLACKBERRIES AND BLUEBERRIES. IT HAS SPICY SENSATIONS, WELL-BALANCED ALCOHOL AND TANNINS, AND IS WELL-STRUCTURED.

PAIRINGS
IT GOES PERFECTLY WITH COLD CUTS AND FRESH AND MEDIUM-MATURE CHEESES, COW'S AND SHEEP'S MILK CHEESES, LASAGNA, PICI WITH WILD BOAR RAGOUT SAUCE.

MERLOT

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

ON THE PALATE, THE FLAVOUR IS SMOOTH, BALANCED, WITH VELVETY TANNINS. DEEP RUBY RED IN COLOUR. ON THE NOSE, IT OFFERS AROMAS OF WILD BERRIES, WHEREAS WHEN YOUNG, IT HAS SOME HERBY NOTES.

PAIRINGS
IT GOES EXTREMELY WELL WITH COLD CUTS, SPAGHETTI CARBONARA, DUCK BREAST IN A SAUCE, ROAST PORCHETTA (SUCKLING PIG).

REFOSCO DAL PEDUNCOLO ROSSO

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRAVE

AN ELEGANT AND DRY FULL-BODIED WINE, SLIGHTLY TANNIC. DEEP RUBY RED IN COLOUR WITH PURPLISH REFLECTIONS. IT REVEALS AN INTENSE AROMA, WITH HINTS OF VIOLET, WILD BLACKBERRY AND BLUEBERRY.

PAIRINGS
IT PAIRS VERY WELL WITH VEAL OR PORK SHANK, SEA BASS FILLETS IN RED WINE, HARD CHEESES AND ALL MEAT DISHES.



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valdo.spumanti



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VALDO

DAL 1926 A VALDOBBIADENE

CA' DEL CINO RANGE

CA' DEL CINO WINE RANGE



*Prosecco Doc
Extra Dry*

*Spumante
Extra Dry*

*Prosecco Doc
Frizzante*

Frizzante

CA' DEL CINO PROSECCO DOC



GRAPE

Glera

PROFILE

Extra Dry

ALCOHOL LEVEL

11%

COLOR

Light straw yellow with greenish reflections

BOUQUET

Apple and white flowers aroma

FLAVOUR

Harmonious taste which is reminiscent of ripe wild apple



VALDO

DAL 1926 A VALDOBBIADENE

CA' DEL CINO SPUMANTE EXTRA DRY



GRAPE/BLEND

Ideal white grapes for sparkling wine-making

PROFILE

Extra Dry

ALCOHOL LEVEL

11%

COLOR

Light straw yellow with greenish reflections

BOUQUET

Floral and green apple aromas

FLAVOUR

With a persistent taste, bright and harmonious and balanced sweetnest



VALDO

DAL 1926 A VALDOBBIADENE

CA' DEL CINO PROSECCO FRIZZANTE



GRAPE/BLEND

Glera

ALCOHOL LEVEL

10,5%

COLOR

Light straw yellow

BOUQUET

Fine and floral scent

FLAVOUR

Moderately sparkling, gentle mouthfeel with clear and
tasty fruity scent



VALDO

DAL 1926 A VALDOBBIADENE

CA' DEL CINO FRIZZANTE



GRAPE/BLEND

Ideal white grapes for sparkling wine-making

ALCOHOL LEVEL

10,5%

COLOR

Light straw yellow

BOUQUET

Delicate and floral scent

FLAVOUR

Slightly sparkling wine, fresh, joyful and enticing



VALDO

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VALDO

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