



Spumante Metodo Classico Brut Numero 10

Country:	Italy	Region:	Veneto
Type:	Sparkling	Varietal:	Glera
Format:	3 x 1500ml		

BC

AB

SK

MB

TASTING NOTES

Colour:	Straw yellow with a tint of light green.
Aroma:	Intensely fruity and fresh.
Taste:	Well-bodied, zesty and persistent.
Food:	Good as an aperitif or pairs well with fish and white meat dishes.

AWARDS & ACCOLADES

2014 ~ "White spring flower and orchard fruit aromas float out of the glass. The bright breezy palate shows crisp green apple, peach and a hint of tangerine zest alongside a soft mousse and vibrant acidity." - Wine Enthusiast, Dec/2016

OTHER INFO

Valdo's history dates to 1926 and is marked by constant, steady attention to quality and authenticity and allegiance to its district. Valdobbiadene is a picturesque town in the Veneto region, just below the foothills of the Italian Alps. Its cool climate and hillside vineyards are ideal for growing grapes that make crisply refreshing sparkling wines.

Numero 10 ranks first at the 'Valdo School.' This Spumante champion wine was made with the Classic Method which gave the wine extra complexity and structure. Soft pressing and primary fermentation at 15°C controlled temperature. Tirage with selected yeasts in spring time after harvest. 10-month ageing on the lees in the bottle in order to preserve as much as possible the typical fruity aroma of the vineyard. After degorging the wine undergoes another 6-month period of cave ageing.



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