



# VALDO

*Paradise*

SPECIAL EDITION



*Our version of Paradise*

A TRIUMPH OF COLOURS, FLOWERS, PLANTS, ANIMALS AND ELEMENTS THAT BRING TO MIND ITALIAN ART AND ALLOW US TO REMEMBER OUR ROOTS: THIS, FOR US, IS PARADISE - AN IMMACULATE WORLD WHERE HARMONY AND FREEDOM CAN TAKE ANY SHAPE.

#### A UNIQUE DESIGN

THE VALDO PARADISE SPECIAL EDITION BOTTLE WAS CONCEPTED, DESIGNED AND HAND PAINTED BY INTERNATIONALLY CELEBRATED AMERICAN ARTIST AND DESIGNER CECI JOHNSON OF CECI NEW YORK. CECI'S INSPIRATION CAME FROM VALDO'S RICH ARTISAN HERITAGE AND THE HISTORY OF ITALY'S WORLD FAMOUS ART AND CREATIVITY TO CREATE A VISION OF PARADISE THAT CAPTURES THE ENERGY AND JOY OF VALDO'S SPARKLING ROSÉ. WITH EACH SIP, BE TRANSPORTED TO PARADISE.



*Ceci*

## PRODUCT DESCRIPTION

Paradise Rosé Brut is an intriguing, youthful, trendy product with a captivating colour and strong personality.

## PRODUCTION AREA

The masterful result of a careful selection of grapes from the best wine-growing areas.

## ALTITUDE AND EXPOSURE

From 100 to 300 metres above sea level.

## TYPE OF TERRAIN

Calcareous, clay

## GRAPES

Nerello Mascalese from Sicily and other white grape varieties mostly geared towards sparkling wines

## HARVEST

First half of September

## VINIFICATION

Rosé. Soft pressing of red grapes without maceration on the skins

## GRAPE YIELD

15,000 kg/ha

## REFINING PROCESS

The wine undergoes secondary fermentation in a stainless steel tank for three months according to the Charmat method.



## ALCOHOL CONTENT

12% Vol.

## COLOUR

Strokes of vermilion on rose petals

## BOUQUET

Fine and elegant floral notes, with a consistent hint of raspberry

## FLAVOUR

The fine perlage of round bubbles tickles the tongue; the soft and warm flavour satisfies and the fruity aroma delights - the whirlwind of sensations successfully expressed by this excellent rosé from Valdo is pure pleasure.

## RECOMMENDATIONS FOR CONSUMPTION

To better appreciate this product, we recommend serving it at a temperature of 6-8°C

## FOOD PAIRINGS

Originally as an aperitif, excellent with fish, shellfish or delicate meat dishes

