Valdo’s Vigna Pradase Metodo Classico Valdobbiadene DOCG Brut Millesimato

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When we talk about the history of Italian wine and, in particular, the world of sparkling wines, one of the key players for almost a hundred years has undoubtedly been the Valdo winery, which, since 1926, has been a guarantee of quality and constant attention. It has become a true brand that has helped make Prosecco known in every corner of the world.

Today, we had the pleasure of tasting a Metodo Classico from this winery, born in a true microcosm of local traditions and genuine hospitality: the Brut Millesimato Vigna Pradase. The grapes used to make this wine all come from indigenous varieties: in addition to Glera, we also find Verdiso,

Bianchetta, and Perera, grown in the Pradase vineyard, which serves as the backdrop to Casa Valdo, the recently inaugurated country house owned by the company.

A modern sparkling wine in terms of approach and versatility, with a seductive pérlage, the result of winemaking expertise, which, thanks to 24 months of aging in the bottle, has given rise to this Cru from Valdo.

Served chilled, this Metodo Classico offers aromas of field freshness and herbal notes, with prominent scents of white fruit and fresh flowers that emerge on the palate with excellent balance and elegance, finishing with a long and harmonious conclusion.

When a prestigious company like Valdo offers sparkling wines of this caliber, one can only imagine the dedication, knowledge, and determination that were required—qualities that are increasingly valued by a market in search of true identity.

A Metodo Classico to enjoy “throughout the meal,” as its harmony can be appreciated from seafood crudités to savory tarts with pesto, olives, and robiola. The wine’s clarity elevates many raw ingredients.

Company Profile

Valdo is a family-owned winery founded in 1926 in Valdobbiadene, the heart of Prosecco Superiore DOCG production. Its name is inextricably linked to the Bolla family that, thanks to its presence in the wine business for more than ninety years, over three generations has been able to spread the culture of Prosecco in Italy and around the world. The excellence of its wines is the result of an approach that combines the value of human experience with the continuous search for improvement in the entire production chain, from harvesting to bottling.

This commitment gives life to quality sparkling wines, where tradition merges with experimentation, always with full respect for the territory and all the people involved in the process.
With the opening of Casa Valdo, an elegant country house nestled in what can be described as a true ‘Prosecco Library’, the company is inaugurating a new chapter in its history, entirely dedicated to rediscovering the territory and its winemaking tradition through wine tourism.

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