

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.



I K I

EXTRA DRY

SPARKLING WINE

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.

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



VALDO
VALDOBBIADENE

