

*Jeio*  
PROSECCO



*The loving wife of Desiderio Bisol,  
father of the current owners,  
affectionately gave her husband  
the nickname "Jeio."*

## BRUT PROSECCO DOC

The Jeio line is inspired by the influential Desiderio Bisol, whose wife lovingly referred to him as Jeio. The father of the current owners, Desiderio is dedicated to product quality, acquiring only the steepest plots. While considerably more difficult to work, these plots are ideal for vine cultivation. As a result of his vision, the Glera cultivated in these vineyards is especially rich in malic acid, making the final wine more dynamic and evolved. Only the best Glera grapes are selected from Bisol's 35 plots in Valdobbiadene to make the highly aromatic Jeio Brut.

### ESTATE VINEYARDS

Region:	Veneto
Location:	On top of steep hills
Elevation:	50-250 meters (164-820 feet)
Exposure:	South
Training:	Spurred cordon and double arched cane

### VINIFICATION

Fermentation:	Stainless-steel tanks for 15 days at 16 C (61 F)
Maceration:	Cold, for 12 hours
Second Fermentation:	Charmat method in autoclaves

### TECHNICAL INFORMATION

Varietal Composition:	At least 85% Glera
Alcohol:	11%
TA:	5.7g/L
RS:	11g/L

### TASTING NOTES

Color ~ Brilliant, bright straw yellow with lime-green highlights, and it has a fine and lively perlage.

Bouquet ~ Elegant and pleasant, with enjoyable fruitiness and nuances of fresh fruit, white flowers, and citrus fruit.

Flavor ~ Smooth, refined, and flavorful, staying true to the fruity notes in the bouquet.

Serve at a temperature of 8 C (46 F) in a flute. It is ideal as an aperitif; very pleasant and easily digestible and goes well with meals.

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