



BISOL CREDE, VALDOBBIADENE PROSECCO SUPERIORE DOCG 2017

ABOUT THE WINERY

The rich history of Bisol dates back to 1542, when the Bisol family first began cultivating grapes. Today, Gianluca Bisol has assumed the role of president and CEO while his brother, Desiderio, holds the position of chief enologist and technical director. With 500 years of winemaking tradition, Bisol produces a range of organically farmed and internationally recognized Valdobbiandene Superiore DOCG crus.

ABOUT THE WINE

"Crede" is a dialect word for clay, which is a defining feature of the terrain in Valdobbiadene in which the grapes for this prosecco superior are cultivated.

Color: Brilliant straw yellow with lime-green highlights and a fine and persistent perlage.

Bouquet: wild flowers; balanced intensity; fresh and elegant. Finishes with a pleasant fruitiness.

Flavor: True to the bouquet in its fruity notes of apples and pears; its balance is rounded off by its rich and fine taste.

KEY SELLING POINTS

- Since 1542, the Bisol Family has been Sustainably Farming the Hills of Valdobbiadene
- The Bisol Family is the Founding Family of Prosecco Superiore, Home of the Highest Quality Prosecco Vineyards
- The Bisol Family produces terroir driven wines with Estate Grown fruit hand-harvested from steep exposures and complex soils
- Bisol is a Grower Prosecco, the estate completely controls production from Grape to Glass

TECHNICAL DETAILS

Varietal Composition: 85% Glera, 10% Pinot Bianco, 5% Verdiso (Estate Grown)





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POINTS

Crede: una sinfonia di note floreali donat dai terreni marnosi in cui crescono le sue uv rendono questo Valdobbiadene Prosecco

"A more delicate style to this with green-apple and pear-peel character, medium body and a fresh finish. Like the hint of bitterness at the end. Dry."

- James Suckling, November 2018