



NV BRUT VALDOBBIADENE PROSECCO SUPERIORE DOCG

WINERY

Jeio is the fruit of two interwoven love stories. The first of generations of the Bisol family who have faithfully cared for their vineyards and within this same family, there is the love of a wife who affectionately gave her husband Desiderio Bisol, the nickname “Jeio.”

WINE

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.

VINEYARDS

The Bisol Family is the founding family of Prosecco Superiore, home of the highest quality prosecco vineyards.

WINEMAKING

Soft pressing, fermentation in stainless steel tank and aging on lees precede the second fermentation through the Martinotti method for at least 30 days.

TASTING NOTES

The NV Brut Valdobbiadene Prosecco Superiore offers an exquisite tasting experience. Tropical notes of papaya and mango emerge beautifully in the glass, providing a delightful aromatic presence. Additionally, there is a subtle hint of ginger that adds an intriguing complexity to the profile. The taste is creamy and pleasant, perfectly balancing the aromatic notes with a savory flavor.



VINEYARD

Region: Veneto

Appellation: Valdobbiadene Prosecco Superiore DOCG

Soil: Marl/Clay soils

Age: 10 to 50 years old

Eco-Practices: Sustainable

WINEMAKING

Varietals: 85% Glera;
15% international varieties

TECHNICAL DETAILS

Alcohol: 11.5%

Residual Sugar: 11.3 g/L

Total Acidity: 5.34 g/L

pH: 3.29

Dosage: Brut