



BRUT VALDOBBIADENE PROSECCO SUPERIORE DOCG



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:	200 meters a.s.l.
Exposure:	South, East, West
Training:	Double curtain, sylvaut

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:	11.5%
TA:	5.6 g/L
RS:	9 g/L

TASTING NOTES

The Jeio Prosecco Superiore NV has a delightful fruity aroma with hints of ripe yellow fruits. Upon tasting, it reveals bright notes of citrus fruits, peach, apricot, and banana. It has a dry, consistent body that is refreshing and crisp, yet still elegant and full-bodied.

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

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