



vinous

"A stunning display of dusty florals, ripe orchard fruits and hints of honey fill out the bouquet of the 2018 Valdobbiadene Prosecco Superiore Brut 'Crede'. It's deceptively soft with an inner sweetness that only adds to its upfront appeal, while saturating minerality and zesty acids build tension toward the close. This tapers off with youthful poise and a decidedly salty note which, coupled with the intensity found within, leads me to believe the best is yet to come."

- Eric Guido, December 15th 2020



BISOL CREDE, VALDOBBIADENE PROSECCO SUPERIORE DOCG 2018

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, a defining feature of the terrain in Valdobbiadene in which the grapes for this Prosecco Superiore are cultivated. Clay is one of the five types of soil in the Bisol's vineyards in Valdobbiadene. Crede is always a vintage expression and all fruit is sourced from the Bisol's own estate.

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)

Alcohol: 11.5% | RS: 7.5 g/L | TA: 5.6 g/L

