



GIANLUCA BISOL
President & CEO



BISOL
EST. 1542

BISOL CARTIZZE, VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG 2019

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 Valdobbiadene Superiore DOCG crus.

ABOUT THE WINE

Cartizze refers to a hilltop area in Valdobbiadene above 1,000 ft characterized by rocky terrain that winds along the crest of the steep hillside. Benefiting from firm rock and crumbly stone, complete sunlight exposure and continuous ventilation, this microclimate is an area of rare value. In Cartizze, Glera ripens at a slower rate and, consequently, enjoys a richer, more harmonious acidity.

The 260 acres of Cartizze are owned by 140 growers. Bisol's flagship holding is 7 acres and it is considered to be of the highest quality, or even the "Grand Cru" of Prosecco.

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

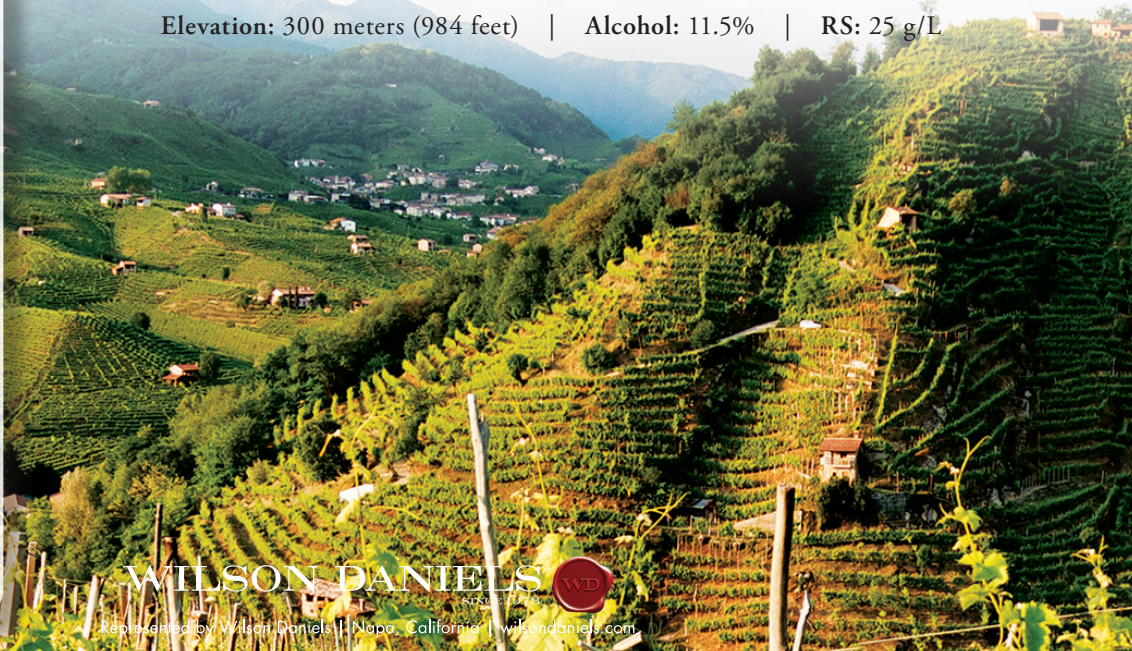
Varietal Composition: 100% Glera (*Single vineyards, Estate Grown*)

Elevation: 300 meters (984 feet) | **Alcohol:** 11.5% | **RS:** 25 g/L

vinous

"Flat-out gorgeous from start to finish, the 2019 Valdobbiadene Superiore di Cartizze mixes power and ripeness with stimulating acids and a soothing bead of fine bubbles to create a wonderful balanced expression. Yellow florals, ripe apple, musky pear and sweet spices make for an alluring display. It's crisp and juicy, offset by an inner sweetness that's impossible to ignore; yet it completes the expression perfectly. This is listed as dry, yet there's about 25 grams per liter of residual sugar here. That said, it frames the expression perfectly to create a highly pleasurable Cartizze Prosecco."

– Eric Guido, December 15th 2020



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