



Crede 2020

Valdobbiadene Prosecco Superiore D.O.C.G.

“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.

GRAPE VARIETY At least 85% Glera.

HARVEST NOTES From a climatic point of view, 2020 was characterised by a winter that recorded temperatures in line with those of the period, followed by a sunny and dry spring, and then by a mild summer with periodical rainfall. The vine’s phenological phases therefore progressed regularly. The vines presented healthy bunches that have not been negatively affected by excessive sun exposure or periods of dehydration. The temperature range that characterized the summer weeks has resulted in good levels of acidity, essential for obtaining sparkling wines with the right notes in terms of freshness. The 2020 harvest will probably be defined by accentuated peculiarities in taste that differ between the two extremes – the northwest and southeast of the appellation – a phenomenon that typically occurs in less hot years.

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

BOUQUET Wildflowers; 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.

EXPOSITION OF THE VINEYARD: South, South-East

AVERAGE VINEYARD HEIGHT: 250 meters a.s.l.

TRAINING SYSTEM: Double curtain

GRAPE HARVESTING PERIOD: Late September; hand-harvested

ALCOHOL CONTENT: 11.5% by vol.

SUGAR CONTENT: 7.5 grams per liter

OVERALL ACIDITY: 5.6 grams per liter

