



Crede 2019

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 The 2019 harvest is the first to see the application of the modifications in the production regulations. The objective was to underline the worth of the Rive category, recognising the superior quality of the grapes from very steep vineyards, but also to safeguard a link with local tradition with the introduction of the “sui lieviti” style of sparkling wines. Lastly, with “Extra Brut” we wanted to get closer to contemporary tastes.

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

BOUQUET A fresh and elegant aroma from which the fragrance of wildflowers comes to the forefront alongside delicate nuances of apples and pears.

FLAVOR The harmony of the bouquet is fully realized by the taste; a savoury, rich, fine and versatile sip.

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

