



Crede 2022

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 the first, historic Brut of the Denomination, conceived in line with international trends; since 2022 it has been produced with pure Glera. It is also the wine with the largest circulation: about 350,000 bottles out of the approximately 600,000 bottles of Bisol1542. Crede is always a vintage expression and all fruit is sourced from the Bisol’s own estate.

GRAPE VARIETY 100% Glera

SOIL The clay-laden soil allows the water to be stored close to the roots of the vines, guaranteeing constant hydration. In this way the grapes become enriched with the noble natural substances which endow this wine with delightful floral notes.

COLOR Brilliant, straw yellow with green highlights. Perlage is fine and persistent.

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

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

EXPOSITION OF THE VINEYARD: South, South-East

GRAPE HARVEST: Late September, by hand.

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

TRAINING SYSTEM: Double curtain

ALCOHOL CONTENT: 11.5% by vol.

SUGAR CONTENT: 8 grams per liter

OVERALL ACIDITY: 5.6 grams per liter

