



## 2023 RELIO, RIVE DI GUIA, VALDOBBIADENE PROSECCO SUPERIORE DOCG

### WINERY

Bisol family tradition and association with the history of Prosecco linked to the Valdobbiadene stretch back to 1542 and 21 generations of family ownership.

### WINE

Named after a man who dedicated his entire life to this area: Aurelio Bisol, who was known affectionately as “Relio”. In his honor, the winery has specially selected grapes from the single vineyard “Rive di Guia” on the steepest slopes, where cultivation, and harvesting has to be carried out by hand, demanding all of the tenacity and passion of what is known in Italy as “heroic viticulture.”

### VINEYARDS

Within the DOCG designation, the term “Rive” signifies the steepest and most favorably exposed hillsides, which are recognized for their exceptional quality. These hillsides are situated at an elevation of approximately 350 meters above sea level. One notable example of such a location is a single vineyard in the “Guia” area, renowned for its superior grape production.

### VINTAGE NOTES

The 2023 vintage had a 10-day maturation delay, with harvest starting on September 16. The season resulted in low sugar but good acidity due to less water stress. Selective harvesting in two stages was necessary due to downy mildew, botrytis, and sour rot. Manual harvesting, vineyard selection, and delivery in bins kept the grapes intact, while refrigeration ensured optimal crushing.

### WINEMAKING

Harvested in small lots, the grapes undergo gentle pressing while chilled. Fermentation in stainless steel tanks and aging on lees come before the second fermentation, which follows the Martinotti method for at least 30 days.

### TASTING NOTES

The 2023 Relio wine presents a captivating bouquet with aromas of hawthorn, white flowers, and flint, creating a complex and inviting nose. On the palate, it reveals a ripe and creamy texture that is both intense and satisfying. The delicate effervescence adds a delightful touch, while the savory and dry finish leaves a lasting impression, making each sip a memorable experience.



### VINEYARD

Region:	Veneto
Appellation:	Valdobbiadene Prosecco Superiore DOCG
Soil:	Clay, limestone and alluvial sediments
Exposure:	Northwest exposure
Eco-Practices:	Sustainable Viticulture practices

### WINEMAKING

Varietals:	100% Glera
Malolactic	
Fermentation:	None
Aging:	None

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	3.5 g/L
Total Acidity:	5.5 g/L
pH:	3.28
Dosage:	Extra Brut