



VALDOBBIADENE

**BISOL**  
**1542**

## **Bisol1542 Crede – The style**

**Valdobbiadene Prosecco Superiore Brut**  
**From clay soils**

‘Crede’ is the local term for clay, a vital element that retains rainwater, protecting the vines from the dangers of drought. **It is the first Brut in the history of the appellation.** An icon of Bisol1542, it is conceived in line with international trends. It is also the wine with the highest circulation. **Eclectic, it is a sparkling wine for the whole meal.**

### **VARIETY**

85% Glera; 15% Chardonnay

### **COLOUR**

Straw yellow with greenish hues

### **NOSE**

Green apple, wild flowers, and light citrus notes

### **PALATE**

Fresh and linear, with well-balanced acidity and a clean, mineral finish

**EXPOSURE OF VINEYARDS:** South, South East

**TRAINING SYSTEM:** Double inverted

**HARVEST:** End of September, manual harvesting in bins

**REFERMENTATION:** 30gg

**ALCOHOL LEVEL:** 11.5% vol.

**RESIDUAL SUGAR:** 8 grams per litre

**TOTAL ACIDITY:** 5.68 grams per litre

**FORMATS:** 750ml | 1.5L | 3L

