



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: intensely fruity, with white peach and lychee, enhanced by a delicate hint of anise

PALATE: fresh and linear, with well-balanced acidity and a clean, mineral finish

SOIL: clay-rich soils (“crede”) over a substrate of marl and sandstone

EXPOSURE OF VINEYARDS: predominantly south-facing, within a hilly landscape characterized by varied slopes and exposures

TRAINING SYSTEM: double inverted; planting density: 3,000 vines/ha

HARVEST: manual harvest of selected grapes in bins, carried out in September

VINIFICATION: gentle pressing with selection of the free-run must; fermentation in stainless steel and ageing on fine lees until blending; second fermentation in autoclave for approximately three months in the spring following the harvest

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 8 grams per litre

TOTAL ACIDITY: 6.30 grams per litre

FORMATS: 750ml | 1.5L | 3L

