



VALDOBBIADENE  
**BISOL**  
1542

## **Bisol1542 I Gondolieri – The Venetian soul**

### **Valdobbiadene Prosecco Superiore Brut Millesimato**

**From selected estate vineyards with predominantly marly soils**

It is the **Prosecco Superiore Brut** with the **lowest alcohol content in the appellation: 10% vol.**

An **innovative and contemporary** wine designed to satisfy all lovers of the Bisol1542 style, Prosecco Superiore labels and moderate alcohol consumption trends. Appealing for its fresh profile with delicate floral and fruity notes and a salty hint on the finish.

The association of Venice's Gondoliers has chosen Bisol1542 as its official partner, and to this unique collaboration is dedicated the I Gondolieri label that seals the indissoluble bond between Bisol1542 and Venice.

A Prosecco Superiore from **pure Glera grapes**, made by autoclave fermentation of a cuvée composed of must and wine in almost equal parts. Without dosage after second fermentation, it retains some of the original sugars present in the grapes.

**Immediate, expressive and savoury**, echoing the sunny scents of summer.

#### **VARIETY**

Glera

#### **COLOUR**

Light straw yellow with greenish reflections

#### **NOSE**

Floral notes of elder and hawthorn, white peach and a salty hint of helichrysum (curry plant).

#### **PALATE**

Very fresh, with a lean and vibrant profile.

The palate is agile with a vertical thrust that makes it incisive

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

**TRAINING SYSTEM:** Double inverted

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

**REFERMENTATION :** 30gg

**ALCOHOL LEVEL:** 10% vol.

**RESIDUAL SUGAR:** 11 grams per litre

**TOTAL ACIDITY:** 5.51 grams per litre

**FORMAT:** 750ml

