



VALDOBBIADENE
BISOL
1542

Bisol1542 Molera – The grace **Valdobbiadene Prosecco Superiore Extra Dry** **From moraine soils**

It comes from **pure Glera** grapes, from morainic soils (the second most widespread in the appellation), which allow the roots to lap against ancient, thin layers of **limestone**. Warmed by the sun, the grapes here are reach ideal ripeness. Molera combines the floral signature of Valdobbiadene with the fruity traits of the area towards San Pietro di Feletto and represents an Extra Dry that is not merely the sugary dosage of a base, but a distinctive wine: **a white with bubbles**. It is delicate, silky, enveloping, according to the classic Extra Dry recipe, the most traditional in the area and the most in demand on the world market. **Perfect as an aperitif, excellent throughout the meal.**

VARIETY

Glera

COLOUR

Pale straw yellow with slight golden hues

NOSE

Notes of ripe citrus, yellow apple and white flowers, with a hint of herbs

PALATE

Soft and balanced, with a distinct freshness and a savoury finish that prolongs its persistence

EXPOSURE OF VINEYARDS: South, East, West

TRAINING SYSTEM: Double inverted

HARVEST: End of September, manual harvesting in bins

REFERMENTATION : 30gg

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 15 grams per litre

TOTAL ACIDITY: : 5.55 grams per litre

FORMAT: 750ml

