



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 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: 100% Glera

COLOUR: pale straw yellow with slight golden hues

NOSE: delicate and fragrant, with notes of apple and hawthorn in a harmonious expression

PALATE: soft and balanced, with a distinct freshness and a savoury finish that prolongs its persistence

SOIL: predominantly sandstone and conglomerates over a sedimentary substrate

EXPOSURE OF VINEYARDS: predominantly south-facing, in 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: 15 grams per litre

TOTAL ACIDITY: 6.26 grams per litre

FORMAT: 750ml

