



VALDOBBIADENE  
**BISOL**  
1542

## **Bisol1542 Relio Rive di Guia – The verticality** **Valdobbiadene Prosecco Superiore Extra Brut** **From marly-arenary soil with a high limestone** **component**

Within the DOCG, the **Rive** indicate the steepest and best exposed hillsides. There are 43 of them in all and they represent real '**crus**', capable of enhancing the steepest and most suitable vineyards as well as the different peculiarities of the DOC soils.

From the Rive di Guia, Bisol1542 creates **Relio**, a **synthesis of the sour and creamy magnificence of the Rive**. It was inspired by the nickname of Aurelio Bisol, who believed that Ronce, the vineyard from which this wine is made, was one of the finest in the area. This **Extra Brut** - a dry wine that is perfect for **contemporary** tastes - comes from half a hectare of steeply sloping old uneven-aged vines, located at an altitude of 350 metres and facing north-west.

### **VARIETY**

Glera

### **COLOUR**

Light straw yellow with brilliant hues

### **NOSE**

Fresh citrus fruits such as lime and citron, accompanied by mineral notes and light nuances of herbs

### **PALATE**

Dry and taut, with vibrant acidity and a clean, savoury finish

**EXPOSURE OF VINEYARDS:** North-West

**TRAINING SYSTEM:** Typical Valdobbiadene pruning, adaptation of the double inverted

**HARVEST:** Late September, early October; manual harvesting in bins

**REFERMENTATION:** 30gg

**ALCOHOL LEVEL:** 11.5% vol.

**RESIDUAL SUGAR:** 4 grams per litre

**TOTAL ACIDITY:** 5.43 grams per litre

**FORMAT:** 750ml

