



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 DOCG 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 Ronco, 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: 100% Glera

COLOUR: light straw yellow with brilliant hues

NOSE: taut and crystalline, with lime and green apple, marked by a pronounced mineral character and subtle balsamic and menthol notes

PALATE: dry and taut, with vibrant acidity and a clean, savoury finish

SOIL: calcareous conglomerate rock with a thin layer of sandstone-marl at the surface

EXPOSURE OF VINEYARDS: north-west facing, on a steep hillside slope between 270 and 300 m a.s.l.

TRAINING SYSTEM: traditional Valdobbiadene pruning system, an adaptation of the double inverted; planting density: 3,300 vines/ha

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

VINIFICATION: gentle pressing of refrigerated grapes, followed by cold settling of the must for approximately one week; fermentation in stainless steel and ageing on fine lees with frequent batonnage; second fermentation in autoclave (Martinotti method) for approximately three months in the spring following the harvest

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 3 grams per litre

TOTAL ACIDITY: 6.30 grams per litre

FORMAT: 750ml

