



VALDOBBIADENE
BISOL
1542

Bisol1542 Rive di Campea – The vision

Valdobbiadene Prosecco Superiore - Extra Brut

From clay and sandstone-rich soils

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.

Campea, within the Riva of the same name, is a **single vineyard of 7 hectares** on which Bisol1542 is pursuing a **winemaking project that is modern yet respectful of tradition**.

This vineyard is particularly **suited** to the conditions that define it: it extends from the valley to the top of the hill, with **different exposures** that allow for a slow and gradual ripening of the grapes, in a particularly cool and ventilated microclimate with a wide temperature range between day and night. A kaleidoscopic **assortment of soils**: at the top rich in **sandstone**, they offer this sparkling wine tension and a well-defined mineral finesse, moving towards the valley a greater presence of clayey-calcareous **marl** contributes structure and persistence to each sip.

It is the special combination of these fundamental elements that describes that balance between **freshness and complexity**, an authentic manifestation of Campea's terroir.

VARIETY

Glera

COLOUR

Brilliant straw yellow

NOSE

Elegant floral bouquet with citrus notes, fragrant hints of apple and peach, and a light mineral touch

PALATE

Direct, vibrant and savoury: in the mouth it is dry, with it's balanced elegance extending gracefully into a dry finish

EXPOSURE OF VINEYARDS: South, East, West

TRAINING SYSTEM: Double inverted

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

REFERMENTATION: 30gg

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 6 grams per litre

TOTAL ACIDITY: 5.83 grams per litre

FORMAT: 750ml

