



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 DOCG 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: 100% Glera

COLOUR: brilliant straw yellow

NOSE: refined and vertical, with notes of green apple and white elderflower, supported by elegant mineral and balsamic nuances.

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

SOIL: soils varying along the slope, with predominantly shallow sandstones in the upper part and marls and clay in the lower part

EXPOSURE OF VINEYARDS: diverse orientations along the hillside: the upper part is south-facing (girapoggio), while the lower section follows a straight down-slope layout (ritocchino), facing south-west

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 of refrigerated grapes with selection of the free-run must (up to 50%); fermentation in stainless steel and ageing on fine lees with frequent batonnage; second fermentation in autoclave for approximately three months in the spring following the harvest

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 5 grams per litre

TOTAL ACIDITY: 6.19 grams per litre

FORMAT: 750ml

