



VALDOBBIADENE
BISOL
1542

Bisol1542 Brut– the contemporaneity **Valdobbiadene Prosecco Superiore D.O.C.G.** **Brut**

The *Cuvée Eroica* by Bisol1542 in its Brut expression.
A Prosecco Superiore with a direct and contemporary style,
which brings together the meeting of several vintages and the
nuances of the different soils of the heroic hills, World Heritage.
Designed for by-the-glass consumption, it is the ideal choice for
those seeking freshness and precision, sip after sip.

VARIETY: 85% Glera; 15% Pinot and Chardonnay

COLOUR: pale yellow, bright and crystalline

NOSE: clean and vertical nose, with floral notes and
hints of pear and crisp apple; light citrus notes emerge
together with balsamic hints recalling sage and citron,
on a delicately mineral background

PALATE: decisive and dynamic entry, supported by
marked savouriness; the sip is tense, elegant and sharp,
with a linear progression that extends into a dry and
persistent finish, capable of stimulating drinking

SOIL: heterogeneous soils with a prevalence of clay-
calcareous composition, with the presence of
sandstones and marls

EXPOSURE OF VINEYARDS: predominantly South, in
a hilly context articulated by slopes and exposures

TRAINING SYSTEM: double inverted; sylvoz

HARVEST: in the month of September, with selective
harvesting of the grapes

VINIFICATION: blending of the cuvée and subsequent
refermentation in autoclave (Martinotti method), with
integration of must (15–20%)

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 11 g/l

TOTAL ACIDITY: 5.5 g/l

FORMAT: 750 ml

