



2004 ELISEO BISOL

Cuvée del Fondatore

Millesimato Talento Metodo Classico

Dedicated to the founder, Eliseo Bisol born in 1855, we pay homage to his memory presenting the best of our production of Classic Sparkling Wine under the name of “Eliseo”.

The grapes that give rise to this Cuvée are made up of exceptional lots of Pinot Bianco and Chardonnay grown in selective vineyards located high up in the hills. After the slow fermentation cycle on carefully chosen yeasts the wine is aged for at least 60 months in the dark of the cave at a temperature of about 12°C after which disgorgement takes place and the dosage is added that endows this precious Cuvée with its elegant personality.

Elevation:	300 meters (984 feet)
Exposure:	South, east, west
Training:	Spurred cordon

HARVEST NOTES

Harvest Period:	August 15 – September 10
------------------------	--------------------------

TASTING NOTES

Color - Straw yellow

Bouquet - Delicate, elegant and full with an aroma of wild flowers and yeast.

Flavor - A particular sapidity together with a pleasant hint of softness gives this Talento a completeness that satisfy the palate in its own unique way.

Serve at a temperature of 8 C (46 F) in a large crystal goblet. The soft flavour and particular sapidity make this precious Cuvée an ideal match for shellfish, elaborate white meat, cold cuts and cheese.

TECHNICAL INFORMATION

Grape Varieties:	26% Pinot Bianco, 74% Chardonnay
Alcohol:	12.5%
TA:	6g/L
RS:	8g/L
Dry Extract:	22g/L

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Saint Helena, California | wilsondaniels.com