



# BISOL

Finest Prosecco from Italy since 1542



## 2016 CREDE VALDOBBIADENE PROSECCO SUPERIORE DOCG

### ESTATE VINEYARDS

Region: Veneto  
 Location: On top of steep hills  
 Soil: Glera and Verdiso enjoy an ideal habitat in the clay-laden earth with a subsoil of marine sandstone known as “crede” that is common to this part of the countryside. This type of terrain is particular and beneficial to the grapes, which do not suffer from aridity during critical periods but instead become notably enriched with noble acids, varietal aromas and fruitiness.

Elevation: 250 meters (820 feet)  
 Exposure: South, southeast  
 Training: Double arched cane

### HARVEST NOTES

Harvest Dates: End of September

### VINIFICATION

Fermentation: Stainless-steel tanks for 15 days at 16 C (61 F)  
 Maceration: Cold, for 12 hours  
 Second Fermentation: Charmat method in autoclaves (20 days at 16 C / 61 F)

### TASTING NOTES

Color - Brilliant, light straw yellow with nuances of green

Perlage - A myriad of minute and persistent bubbles

Bouquet - Wildflowers, suitably intense, fresh and elegant and emanates an extremely agreeable fruitiness.

Flavor - Reflects the fruity bouquet with its scents of apples and pears; the overall harmony is completed by a rich and fine sapidity.

Serve at a temperature of 8 C (46 F) in a crystal goblet. Because of its complete personality, this sparkling wine is excellent for receptions and cocktail parties. It is perfect for the entire meal. It is also the ideal prosecco for preparing the original Bellini.

### TECHNICAL INFORMATION

Varietal Composition: 85% Glera, 10% Pinot Bianco, 5% Verdiso  
 (made from 100% estate fruit)

Cases Produced: 25,000 (12/750)

Alcohol: 11.5%

TA: 5.5g/L

RS: 7.5g/L

Dry Extract: 17.5g/L

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