

# BISOL, Jeio Brut




## Valdobbiadene Prosecco Superiore D.O.C.G., Italy



### Highlights:

- Since 1542 the Bisol family has been farming the hillsides of Valdobbiadene. 21 generations of know-how go into each glass of Prosecco.
- Valdobbiadene is the original home of Prosecco and recognized as the best area for Prosecco.
- As a grower of Prosecco, Bisol is able to completely control the production process from vine to glass. This makes it easier to have balanced levels of sugars, to have finer and more elegant perlage and to distinguish the different terroirs vinified
- Manual harvesting is indispensable due to the steepness of the hills of Valdobbiadene
- The best choice for a consistent high quality non-vintage Prosecco Superiore D.O.C.G

### Tasting Notes:

-  Brilliant, bright straw yellow with a fine and lively perlage
-  Elegant and pleasant bouquet with an enjoyable fruitiness and nuances of ripe yellow fruit
-  Mellow, elegant, flavored and true to the bouquet provided by its marked fruitiness.

### Food Pairing:

Finger food starters and canapés

<b>Grape Varieties:</b>	At least 85% Glera; up to 15% of complementary varieties.
<b>Ideal service temperature:</b>	8-10 °C



**BJ01**

### Awarding

JS: 91  
Dec: 90