



2023 MOLERA VALDOBBIADENE PROSECCO SUPERIORE DOCG

WINERY

Bisol family tradition and association with the history of Prosecco linked to the Valdobbiadene stretch back to 1542 and 21 generations of family ownership.

WINE

Molera is distinctively produced with grapes grown in shallower soils, bringing the roots of the vines into greater contact with the thin layers of ancient limestone rock that characterize these hillsides. This in turn lends the grapes a range of delicate mineral notes and fresh suggestions of fruit.

VINEYARDS

The roots of the vines stretch out downwards into the clay-laden marine sandstone of the steep slopes of morainic hills dappled with patches of “molera” a soft citrine rock. The stony soil with various depths allows the roots of the vines to penetrate deep into the ground as far as the bedrock. Its unique quality is that the vine’s roots are able to reach out across the ancient calcareous rock which brings character to the hills and enriches the grapes with delicate mineral notes with a fresh fruity nuance.

VINTAGE NOTES

The 2023 vintage had a 10-day maturation delay, with harvest starting on September 16. The season resulted in low sugar but good acidity due to less water stress. Selective harvesting in two stages was necessary due to downy mildew, botrytis, and sour rot. Manual harvesting, vineyard selection, and delivery in bins kept the grapes intact, while refrigeration ensured optimal crushing.

WINEMAKING

Harvested in small lots, the grapes undergo gentle pressing while chilled. Fermentation in stainless steel tanks and aging on lees come before the second fermentation, which follows the Martinotti method for at least 30 days.

TASTING NOTES

The wine presents a crisp, extra dry profile with fresh citrus and floral notes, supported by a delicate effervescence. Its lively acidity and harmonious minerality reflect the morainic soils and the careful, eco-conscious cultivation practices.



VINEYARD

Region:	Veneto
Appellation:	Valdobbiadene Prosecco Superiore DOCG
Soil:	Morainic soils & limestone
Exposure:	South, East & West
Elevation:	250 meters (820 feet)
Eco-Practices:	Sustainable Viticulture practices

WINEMAKING

Varietals:	100% Glera
Malolactic	
Fermentation:	None
Aging:	None

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	15 g/L
Total Acidity:	5.5 g/L
pH:	3.21
Dosage:	Extra Dry