



## 2023 CREDE 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

“Crede” is a dialect word for clay, which is a defining feature of the terrain in Valdobbiadene in which the grapes for this prosecco superiore are cultivated. This prosecco superiore is brilliant straw yellow with lime-green highlights and a fine and persistent perlage. The bouquet has notes of wild flowers; balanced intensity; fresh and elegant.

### VINEYARDS

“Crede” is the local term for clay, a type of soil that has the unique ability to retain water, which in turn helps protect the vines from drought conditions. This region, situated 250 meters above sea level, benefits greatly from this natural characteristic, ensuring that the vines receive adequate hydration even during dry periods.

### 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 2023 Crede wine presents an exquisite blend of herbal and floral notes that captivate the senses. These aromatic qualities are complemented by persistent savory-mineral hints that add depth and complexity to the wine’s profile. The combination of its delightful fragrance, full-bodied character, and refreshing freshness makes it a truly unique and memorable wine experience.



### VINEYARD

Region:	Veneto
Appellation:	Valdobbiadene Prosecco Superiore DOCG
Soil:	Clay
Exposure:	South & Southwest exposure
Eco-Practices:	Sustainable Viticulture practices

### WINEMAKING

Varietals:	85% Glera / 15% Chardonnay
Malolactic	
Fermentation:	None
Aging:	None

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	8 g/L
Total Acidity:	5.6 g/L
pH:	3.2
Dosage:	Brut