



JEIO BRUT, VALDOBBIADENE PROSECCO SUPERIORE DOCG

ABOUT THE WINERY

Jeio is the fruit of two interwoven love stories. The first is that of generations of the Bisol family who have faithfully cared for their vineyards. And within this same family, there is the love of a wife who affectionately gave her husband Desiderio Bisol, the nickname "Jeio."

ABOUT THE WINE

Produced with specifically selected grapes from the hills of Conegliano, the terroir from which its mineral notes derive, and from those of Valdobbiadene, which yields crispness, acidity and freshness.

KEY SELLING POINTS

- Jeio originates from a selection of vines chosen from plots scattered across the steep hills located with the original "Superiore" historic land of Prosecco production
- The Bisol Family is the Founding Family of Prosecco Superiore, Home of the Highest Quality Prosecco Vineyards
- Bisol is a Grower Prosecco, the estate completely controls production from Grape to Glass

TECHNICAL DETAILS

Varietal Composition: 85% Glera, 15% Chardonnay, Pinot Bianco, Pinot Grigio

Fermentation: Stainless-steel tanks for 15 days at 16° C (61° F)

Second Fermentation: Charmat method in autoclaves



"The NV Valdobbiadene Prosecco Superiore Jeio shows crisp minerallaced green apples and savory spice. It's soothingly sweet and spicy, yet full of zesty energy, with ripe orchard fruits offset by a tug of brisk acids. This takes a turn toward the savory side, with salty minerals and herbs; yet energy remains high, making for a clean and wonderfully refreshing finale."

Eric Guido, December 15th 2020

