



2024 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 2024 vintage faced challenges with a wet spring delaying vine development and an intense summer testing vine resilience. However, the extended growing period proved beneficial, allowing for a later harvest. The result was exceptional - the environmental stresses produced grapes with complex aromatics and excellent balance between acidity and flavor.

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 palate is beautifully balanced, with rich, precise flavors of fruit that reflect the floral aromas. Its mineral undertones, a nod to the clay-rich soils of Valdobbiadene, add depth, while the crisp acidity ensures a harmonious, clean finish. A sophisticated and refreshing expression of its terroir.



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:	5.68 g/L
pH:	3.19
Dosage:	Brut