



## Crede 2021

Valdobbiadene Prosecco Superiore D.O.C.G.

“Crede” is a dialect word for clay, a defining feature of the terrain in Valdobbiadene in which the grapes for this Prosecco Superiore are cultivated. Clay is one of the five types of soil in the Bisol’s vineyards in Valdobbiadene. Crede is always a vintage expression and all fruit is sourced from the Bisol’s own estate.

**GRAPE VARIETY** 91% Glera, 6% Chardonnay, 3% Pinot Nero

**SOIL** The clay-laden soil allows the water to be stored close to the roots of the vines, guaranteeing constant hydration. In this way the grapes become enriched with the noble natural substances which endow this wine with delightful floral notes.

**COLOR** Brilliant, straw yellow with green highlights. Perlage is fine and persistent.

**BOUQUET** A fresh and elegant aroma from which the fragrance of wildflowers comes to the forefront alongside delicate nuances of apples and pears.

**FLAVOR** The harmony of the bouquet is fully realized by the taste; a savory, rich, fine and versatile sip.

**EXPOSITION OF THE VINEYARD:** South, South-East

**AVERAGE VINEYARD HEIGHT:** 250 meters a.s.l.

**TRAINING SYSTEM:** Double curtain

**ALCOHOL CONTENT:** 11.5% by vol.

**SUGAR CONTENT:** 7.5 grams per liter

**OVERALL ACIDITY:** 5.6 grams per liter



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