



# Relio

RIVE DI GUIA

Valdobbiadene Prosecco Superiore D.O.C.G

**BRUT**

The standard bearer for the quality of Bisol Prosecco Superiore. It is named after a man who dedicated his entire life to this area: Aurelio Bisol, who was known affectionately as “Relio”. In his honor, the winery has specially selected grapes from the single vineyard “Rive di Guia” on the steepest slopes, where cultivation, and harvesting has to be carried out by hand, demanding all of the tenacity and passion of what is known in Italy as “heroic viticulture.”

**GRAPE VARIETY**

85% Glera, 15% blend Chardonnay, Pinot Bianco (Single vineyard, estate grown)

**COLOR**

straw yellow with lime-green highlights, embellished by the fine, rich and persistent perlage.

**BOUQUET**

intense, enveloping and lively. The fruity and floral notes blend together with harmony and elegant delicacy.

**FLAVOR**

balanced softness, flavor and acidity which together exalts elegance. Lingers on the palate with a pleasing freshness.

EXPOSITION OF THE VINEYARD:	West, South West
AVERAGE VINEYARD HEIGHT:	250 meters a.s.l.
TRAINING SYSTEM:	typical Valdobbiadene method, a variation on the double curtain system.
GRAPE HARVESTING PERIOD:	late September, early October; hand-harvested
ALCOHOL CONTENT:	11.5% vol.
SUGAR CONTENT:	11 grams per liter
OVERALL ACIDITY:	5.5 grams per liter



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