



2025 JEIO PROSECCO ROSE DOC



WINERY

Jeio is the fruit of two interwoven love stories. The first 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.”

WINE

In the new Jeio Doc Rose the blend of Glera and Pinot Nero creates a wine that is able to transmit the beauty of the nature and places in which it has its origins, synthesizing the style of the Valdobbiadene located company. The hamlet in which winemaking is truly privileged for its unique position between Cortina d’Ampezzo, “Queen of the Dolomites,” and Venice, with its millennial appeal infused with culture, artistic splendor and history. Agronomic attention is at its highest amongst the rows of vines cultivated with the “double curtain” and “sylvoz” training systems, where every decision is taken in full respect for the environment, the ecosystem and biodiversity.

VINEYARDS

The Jeio Rosé hails from the town of Follina, in the heart of the steep hills that became a Unesco World Heritage Site in 2019.

VINTAGE NOTES

The 2025 vintage in the Prosecco DOC area saw a rainy spring that supported balanced vine growth, followed by a warm summer that advanced ripening. Cooler nights in September preserved aromatic definition and freshness, resulting in healthy grapes with vibrant acidity and balanced structure.

WINEMAKING

Fermentation in stainless steel tank and aging on lees- blending of Pinot Noir in red and Glera precede the second fermentation through the Martinotti method for at least 60 days.

TASTING NOTES

The Jeio Rosé offers tropical fruits and grapefruit aromas with fresh white flower notes. The low residual sugar brings savory character while balancing the wine’s fruit-forward profile, creating harmony between sweetness and complexity.

VINEYARD

Region: Veneto
Appellation: Prosecco Rose DOC
Soil: Clay soils
Age/Exposure: 10 to 50 years old;
Mostly South facing
Eco-Practices: Sustainable

WINEMAKING

Varietals: 85% Glera, 15% Pinot Noir

TECHNICAL DETAILS

Alcohol: 11%
Residual Sugar: 8.0 g/L
Total Acidity: 5.57 g/L
pH: 3.15
Dosage: Brut