



## 2025 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.

### 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 2025 vintage in the Prosecco DOCG 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

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

Straw yellow with greenish hues, this wine offers an intensely fruity nose of white peach and lychee, lifted by a delicate hint of anise. The palate is fresh and linear, with well-balanced acidity and a clean, mineral finish.



### 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:	6.3 g/L
pH:	3.2
Dosage:	Brut