



2024 RELIO, RIVE DI GUIDA, 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

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 Guida” 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.”

VINEYARDS

Within the DOCG designation, the term “Rive” signifies the steepest and most favorably exposed hillsides, which are recognized for their exceptional quality. These hillsides are situated at an elevation of approximately 350 meters above sea level. One notable example of such a location is a single vineyard in the “Guida” area, renowned for its superior grape production.

VINTAGE NOTES

The 2024 vintage challenged winemakers with difficult weather throughout the growing season. Spring brought persistent rainfall that worried vintners, followed by an unusually hot summer. However, the delayed harvest turned out to be beneficial, allowing the grapes to fully develop. The fruit showed deep aromatic qualities and achieved perfect balance between acidity, sugar, and tannins, producing grapes with rich flavors and excellent 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

On the nose, the wine is intense, enveloping, and lively, with a precise, harmonious blend of floral notes and fruit. Upon first sip you are met with the balance of softness, richness of flavor, and acidity that add to the overall sense of elegance. The finish is persistent and pleasantly fresh.



VINEYARD

Region:	Veneto
Appellation:	Valdobbiadene Prosecco Superiore DOCG
Soil:	Clay, limestone and alluvial sediments
Exposure:	Northwest exposure
Eco-Practices:	Sustainable Viticulture practices

WINEMAKING

Varietals:	100% Glera
Malolactic	
Fermentation:	None
Aging:	None

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	3.4 g/L
Total Acidity:	5.4 g/L
pH:	3.34
Dosage:	Extra Brut