

## Prosecco di Valdobbiadene

### Denominazione di Origine Controllata Spumante Brut

A brilliant, light straw yellow, while the perlage features a myriad of minute and persistent bubbles. The Bouquet has a intense sence of wildflowers, fresh and elegant and it features an extremely agreeable fruitiness. The Flavor reflects the fruity bouquet with its scents of apples and pears. The harmony is completed with a rich and fine sapidity.

The wine is made from Prosecco, Verdiso and Pinot Bianco grapes grown on the steep hills of the Poderi Bisol. The first two varieties enjoy an ideal habitat in the clayey soils and subsoils of marine clay known as "crede" that are a common feature of the countryside. And those soils account for the name of this splendid Prosecco. The characteristics of this type of terrain are so special that the grapes benefit in numerous ways. They do not suffer from drought in the most critical periods and they develop unusual richness in terms of noble acids, varietal aromas and fruitiness.

Because of its complete personality, this sparkling wine is excellent for receptions and cocktails parties. It is the Bisol Prosecco for the entire meal. It is also the ideal Prosecco for preparing the original Bellini.

#### Blend

85% Prosecco  
10% Pinot Bianco  
5% Verdiso

#### Exposure of the vineyard:

South

#### Altitude of the vineyard:

250 meters (482 ft)

#### Training system:

Double arched cane

#### Date of the grape harvest:

September 20

#### Alcohol level:

11.5% by vol

#### Sugar content:

10 grams per liter

#### Total acidity:

5.5 grams per liter

#### Dry extract:

17 grams per liter

#### Serve:

At a temperature of 8° C. (46° F.)  
in a crystal goblet



SENISE  
PROSECCO