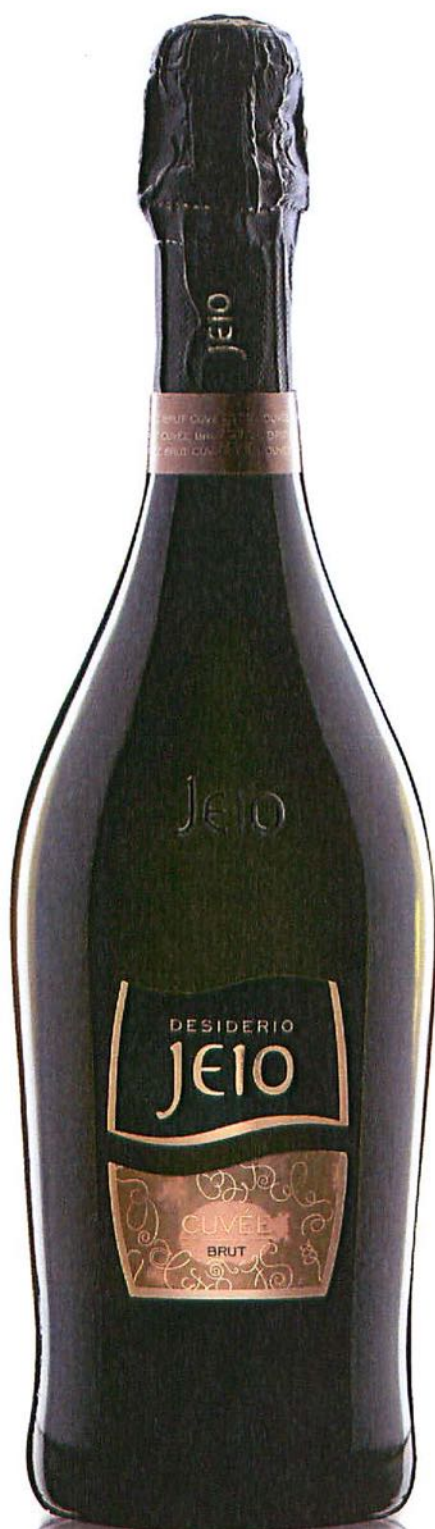


PROSECCO
DESIDERIO
JEIO



CUVÉE BRUT

SPUMANTE BRUT

Obtained from Glera, Sauvignon and Chardonnay grapes. The vineyards have a great silt concentration and this together with the low yield per hectare allows the production of a wine which is full bodied and has great sapidity.

Careful maceration and pressing impregnates the aromatic substances of the varieties and exalts the fruity characteristics. The long and slow fermentation together with the prolonged period on yeasts endows the wine with its extreme delicacy and elegance.

COLOR BRILLIANT STRAW YELLOW.

PERLAGE EXTREMELY FINE AND PERSISTENT.

BOUQUET ELEGANT, COMPLEX AND HARMONIOUS WITH A WIDE RANGE OF AROMAS, INCLUDING INTENSE SCENTS OF PEACHES AND APRICOTS ACCOMPANIED BY DELICATE HINTS OF FRESH WISTERIA AND ACACIA FLOWERS.

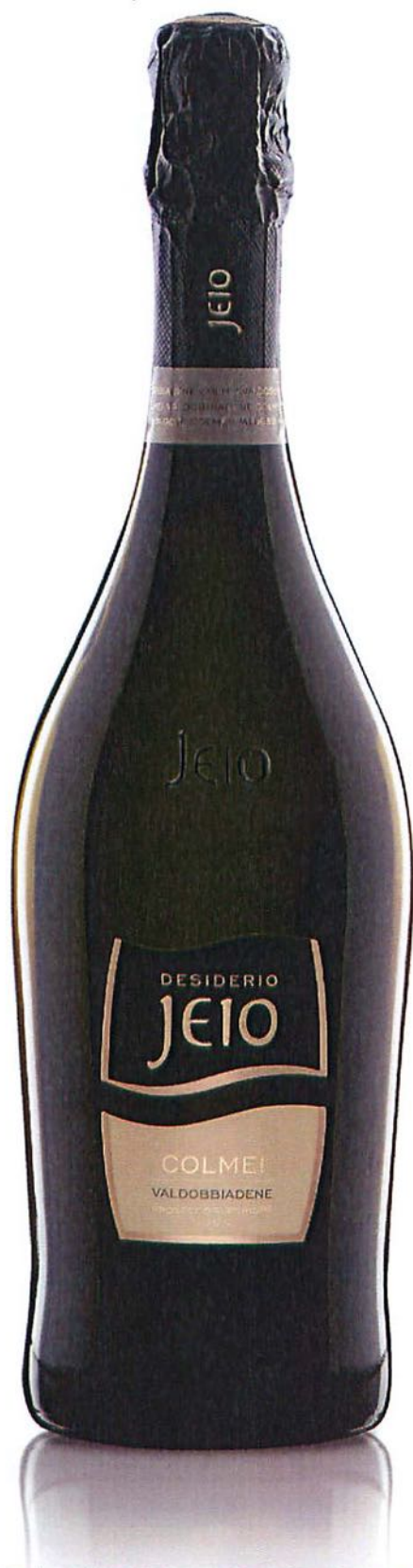
FLAVOR UP FRONT BUT WELL-BALANCED ACIDITY. FULL, SAPID, HARMONIOUS AND PERSISTENT WITH A DRY FINISH.

Grape Varieties:	Glera, Chardonnay
Altitude of the vineyards:	50-250 meters (164-820 ft.)
Training system:	Spared cordon, double arched cane and sylvoz
Period of harvest:	From the second half of August to the first half of September, depending on the grape variety
Alcohol level:	11,5% by vol.
Residual sugar:	9,0 grams per liter
Total acidity:	5,5 grams per liter
Dry extract:	17,5 grams per liter
Serve:	At a temperature of 8°C (46°F) in a crystal goblet.
Suggestions:	Jeio is a consummate sparkling wine. It is superb as an aperitif and at the table it perfectly matches pasta dishes with vegetable sauces, white meat dishes and all manner of seafood.

HOW TO ENTER ON THE WINE LIST

Jeio Cuvée Spumante Brut
S. Stefano di Valdobbiadene (Treviso)

PROSECCO
DESIDERIO
JEIO



COLMEI

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.
SPUMANTE EXTRA DRY

"Colmei" is a dialect term referring to the summits of the hills best suited to the cultivation of vines. The Bisol family own these marvelous hills in the extreme north of the province of Treviso close to the foothills of the Alps. Perched at an average altitude of 250 meters (820 ft.) above sea level, these vineyards yield Glera grapes that are highly sapid and rich in malic acid.

In the winery the fruity intensity is exalted through careful maceration, pressing and a slow fermentation cycle on selective delicate yeasts.

COLOR STRAW YELLOW.

PERLAGE FINE AND VIVACIOUS.

BOUQUET HARMONIOUS, ELEGANT AND FULL WITH PRONOUNCED FRUITINESS.

FLAVOR THE PRONOUNCED FRUITINESS COMPLEMENTS ITS BOUQUET.

Grape Varieties:	100% Glera
Exposure of the vineyards:	West, South-West
Altitude of the vineyards:	50-250 meters (164-820 ft.)
Training system:	Double arched cane
Period of harvest:	Month of September
Alcohol level:	11,5% by vol.
Residual sugar:	16,0 grams per liter
Total acidity:	5,5 grams per liter
Dry extract:	17,0 grams per liter
Serve:	At a temperature of 8°C (46°F) in a crystal goblet.
Suggestions:	Slightly sweet, balanced and youthful, a goblet of this sparkling wine is appreciated at any time of the day or at any friendly gathering. As an aperitif, it stimulates the appetite to a surprising degree. At the table, it makes a pleasant accompaniment for daily meals consisting of light foods. Try it with imaginative rice salads.

HOW TO ENTER ON THE WINE LIST

Jeio "Colmei" Prosecco Superiore D.O.C.G. Spumante Extra Dry
S. Stefano di Valdobbiadene (Treviso)



Crede

Valdobbiadene Prosecco Superiore D.O.C.G.

Spumante Brut

The wine is made from Glera, Verdiso and Pinot Bianco grapes grown on the steep hills of the Bisol Vineyards. The first two varieties enjoy an ideal habitat in the clay-laden earth with a subsoil of marine sandstone known as "crede" that is common to this part of the countryside. This type of terrain is particular and beneficial to the grapes, which do not suffer from aridity during critical periods but instead become notably enriched with noble acids, varietal aromas and fruitiness.

*The **color** is a brilliant, light straw yellow with nuances of green, while the perlage features a myriad of minute and persistent bubbles.*

*The **bouquet** of wildflowers is suitably intense, fresh and elegant and emanates an extremely agreeable fruitiness.*

*The **flavor** reflects the fruity bouquet with its scents of apples and pears and the overall harmony is completed by a rich and fine sapidity.*

Variety: 85% Glera, 10% Pinot Bianco, 5% Verdiso

Exposure of the vineyard: South, South-Est

Altitude of the vineyard: 250 meters (820 ft.)

Training system: double arched cane

Date of the grape harvest: end of September

Alcohol level: 11,5% by vol.

Sugar content: 7,5 grams per liter

Total acidity: 5,5 grams per liter

Dry extract: 17,5 grams per liter

Service

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

Suggestions

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.

How to enter this Prosecco on the wine list

Bisol "Crede" Valdobbiadene Prosecco Superiore D.O.C.G.

Spumante Brut

S. Stefano di Valdobbiadene / Treviso



Vigneti del Fol

Valdobbiadene Prosecco Superiore D.O.C.G.

Spumante Extra Dry

Fol is an area with a great reputation that extends from the southernmost extension of the Cartizze zone through the hilliest part of Santo Stefano where the Bisol Winery is based. Its fame is truly deserved because the marine sandstone and clay-laden earth give the grapes an elegant flavor, natural acidity and outstanding aromas.

The sensory characteristics of this refined Prosecco are further enhanced by the subsequent cryomaceration process.

The color is straw yellow with nuances of green rendered brilliant by the minute, rich and persistent perlage.

The bouquet is delicate and lively with scents of wildflowers and fruit fused in a complex harmony of rare finesse.

The flavor is lightly soft, equilibrated, sapid, pleasantly acidic and fruity.

Variety: 100% Glera

Exposure of the vineyard: West, South-West

Altitude of the vineyard: 250 meters (820 ft.)

Training system: double arched cane

Date of the grape harvest: end of September

Alcohol level: 11,5% by vol.

Sugar content: 16 grams per liter

Total acidity: 5,5 grams per liter

Dry extract: 17,5 grams per liter

Service

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

Suggestions

In view of its fresh character, it is ideal for sipping outside meals but it also matches perfectly with crustaceans and seafood. When used in cuisine it adds personality to fish fumets and imaginative risottos.

How to enter this Prosecco on the wine list

Bisol "Vigneti del Fol" Valdobbiadene Prosecco Superiore D.O.C.G.

Spumante Extra Dry

S. Stefano di Valdobbiadene / Treviso



Cartizze

Valdobbiadene Superiore di Cartizze D.O.C.G.

Spumante Dry

"...here are the slopes of Cartizze festooned with vineyards, to the care of which for nearly a thousand years men have consecrated their lives, rendering them eternal and sovereign."

That is the way "this corner of paradise" appeared to Adriano Mèdaro. The area is named for Santo Stefano, the heart of a small zone where this celebrated Prosecco is created and where the Bisol Winery has its headquarters. It is an area in which a particularly mild microclimate combines perfectly with an extremely ancient terrain.

Firm rock below and crumbly stone on the surface, this fine soil has a balanced chemical composition and constant humidity, so that the grapes ripen slowly, unusually slowly...

The color is light straw yellow, the perlage is lively, persistent and subtle. The bouquet is as elegant as the scents of wildflowers. It is agreeably fruity with scents of apples, pears and peaches.

The flavor is sapid, full and balanced with a contained graciousness and accompanied by an intense and elegant fruitiness.

Variety: 100% Glera

Exposure of the vineyard: South

Altitude of the vineyard: 300 meters (984 ft.)

Training system: double arched cane

Date of the grape harvest: early October

Alcohol level: 11,5% by vol.

Sugar content: 23 grams per liter

Total acidity: 5,5 grams per liter

Dry extract: 18 grams per liter

Service

Serve at a temperature of 8° C. (46° F.) in a large crystal goblet.

Suggestions

This great sparkling wine is best appreciated outside meals, when it offers the palate its noble and infinitely faceted personality. It makes an excellent accompaniment for dry pastries and refined desserts like strawberry mousse.

How to enter this Prosecco on the wine list

Bisol Valdobbiadene Superiore di Cartizze D.O.C.G.

Spumante Dry

S. Stefano di Valdobbiadene / Treviso

Invitation

A visit to Cartizze is a stop that all professional gourmets will want to enter in their albums.



BISOL

PRIVATE
RAISE THE PROSECCO'S SENSE

www.bisol.it

2013

PRIVATE CARTIZZE

Valdobbiadene Superiore di Cartizze D.O.C.G.

DOSAGGIO ZERO

FERMENTATO IN BOTTIGLIA

BRUT

2686 bottles produced

Grape Variety	100% Cartizze
Tirage	May 6, 2014
Dégorgement	February 11, 2016
Sugar Content	0,5 g/L
Alcohol Content	12,5% vol

ITA_ Private Cartizze, il frutto di mezzo secolo di ricerche che prende vita dopo 21 mesi di affinamento in bottiglia ed è uno spumante evoluto, persistente, elegante e particolarmente durevole. La rifermentazione in bottiglia si è dimostrata il metodo più interessante per esaltare le peculiarità del Cartizze, il quale si trova al vertice della Piramide della Qualità del Prosecco. Il Cartizze, una collina particolarmente preziosa all'interno della zona storica del Valdobbiadene Prosecco D.O.C.G., è una combinazione perfetta tra un microclima mite ed un suolo antico. Si snoda lungo la cresta di una collina ripida ad un'altitudine di 300 metri sul livello del mare e beneficia di un'ottima esposizione alla luce solare.

ENG_ Private Cartizze, the fruit of half a century of research, comes to life after 21 months of ageing in the bottle and is an evolved, persistent, elegant and particularly long lasting sparkling wine. In-the-bottle re-fermentation has shown itself to be the most interesting method for exalting the peculiarities of Cartizze which is at the very apex of the Prosecco Pyramid of Quality. Cartizze, a particularly precious hill within the historic area Valdobbiadene Prosecco D.O.C.G., is a perfect combination of a mild microclimate and ancient land. It winds along the crest of a steep hill at an altitude of 300 metres above sea level and benefits from excellent exposure to sunlight.

