

JEIO ROSE NV 75CL

Colour:
Rose

Producer:
Bisol

Region:
VENETO

Availability:
In Stock

Vintage:
Non Vintage

Country:
Italy

Product code:
8BIS7BNV

Grape Variety:
Merlot, Pinot Noir



Tasting Notes:

Delicate pink colour with fine & persistent bubbles. Elegant & complex nose with rose notes, hints of fresh fruit, citrus & lychees. Harmonious & persistent with a dry & long lasting finish.

Vinification Details:

Regional info:

Bisol is a family-owned company, based in the little town of Santo Stefano, and owning some of the finest terroirs of all Prosecco, including a three hectare chunk of Prosecco's effective Grand Cru, the the Hill of Cartizze. The Bisol family has farmed in Prosecco since the 17th century, owning and making wines on this estate since 1875. Their 16 different vineyard sites enjoy varying microclimates and soils, mean picking of grapes spreads over five weeks, often with three passes through each vineyard to ensure optimum ripeness. This is hugely labour-intensive land to work - with possibly the steepest slopes along with Germany's Mosel valley, at 60% or more.

The production zone extends through the band of hills of the Province of Treviso and encompasses the area between the towns of Conegliano and Valdobbiadene. The grapes are grown on the hills around Valdobbiadene at an average altitude of 250m, the slopes are south facing.

Producer Information:

The beautiful Valdobbiadene region in the hills above Treviso (there is no finer location for an al fresco four course lunch than Bisol's Duca di Dolle farmhouse) is home to one of the world's most popular sparkling wines. More and more people are discovering its light, fresh style and the Bisol family are masters of the genre. All the fruit comes from their own land (something which is extremely rare in the region), and they have centuries of experience. They own a significant parcel of the Cartizze hill, reputedly the most expensive vineyard land in the whole of Italy, from which they make their superb flagship wine. From humble Jeio up to the Cartizze itself, the wines are quality from toe to tip.



For more information on
our stand out wines visit
www.bibendum-wine.co.uk



Technical info:

ageing potential
enjoy now

classification apellation
Valdobbiadene DOC

food match
great as an aperitif

makers name
Desiderio Bisol

organic
False

residual sugar
8g/l

total acidity
5.5g/l

vegans
False

vegetarians
True

wine ph
3.25



For more information on
our stand out wines visit
www.bibendum-wine.co.uk

