



Vias Imports Ltd.

We Import Passion



BISOL DESIDERIO & FIGLI

Owner: Bisol Family
Wine Maker: Eliseo Bisol
Web Site: www.bisol.it



PROSECCO JEIO

Type: Sparkling
Region: Veneto
Appellation: D.O.C. Denominazione di Origine Controllata

Vineyard Location: Conegliano-Valdobbiadene in Treviso.

Orientation: South

Altitude: 820 ft

Vine training: Double arched cane.

Soil: Clay

Vinification: The base wines, blended with selected yeasts and sugar, are placed in large, stainless steel tanks known as "autoclavi", where re-fermentation takes place at a temperature of 54-55F under pressure of around 5 atmospheres. When re-fermentation is complete, the wine is separated from the lees by passing through a filter into another tank under equal (isobaric) pressure. The wine is stabilized by being chilled down to 28F. This causes tartaric acid to precipitate in the form of crystals which are then removed.

Aging Process: 3 months in bottle.

Alcohol Content: 11.50%

Suggested serving temperature: 46 F

Production: 40,000 bottles

Tasting notes: The color is a light straw yellow. The nose is fruity and fresh. The taste is fresh and elegant. Due to the "brut" personality, this wine makes an ideal accompaniment for the entire complement of cocktail sandwiches and elaborate canapés. Excellent for reception and cocktails parties.

Other Information: As of the 2009 vintage, the *Consorzio per la Tutela del Vino Prosecco di Conegliano-Valdobbiadene* has announced that all sparkling wines produced in the Conegliano Valdobbiadene area will be elevated to DOC and DOCG. This guarantees a higher quality of wines than the ones produced under the much more lenient IGTs.

Jeio was the nickname of Desiderio Bisol, son of the founder of the winery, Eliseo Bisol. The wine is made with the grapes owned by the winery in the Valdobbiadene hills. The Prosecco area is in the hills north of Venice between the towns of Conegliano and Valdobbiadene, in the Treviso province. Local fans of the wine like to say that Prosecco's ancestor was the Pucinum wine that was much praised by the chroniclers of ancient Rome and that was much discussed because it seemed to be the preferred beverage of the Empress Livia, who apparently drank large quantities of it. The historians do not accept that thesis, however, Pucinum is regarded as the remote ancestor of Refosco, basing their argument on a description of Pliny the Elder in his *Naturalis Historia*, in which he referred to the ancient variety as "omnium nigerrima" (entirely black-or red). Therefore, Prosecco as it is today cannot be regarded with all the best will in the world as resembling Pucinum.

