

BISOL

Crede Prosecco, Valdobbiadene Superiore Brut D.O.C.G. 2019



90 POINTS

Crede is local dialect for the clay-laden soils in the municipality of Valdobbiadene. The ancient slopes were once under the sea before inching back up over time into the hilly vineyards of Prosecco Superiore DOCG. The clay plays a role in avoiding the effects of drought and preserving acidity. Crede is hand-harvested from 250 meters altitude, is 85 percent glera, and comes with bright yellow tones. The nose is reminiscent of wildflowers and wet stones. The attack is fresh and clean with minimal residual sugar, adding some weight and fullness without a big sugary effect. Apples and pears and minerality round out a crisp, clean finish. Perfect for the patio.

- Anthony Gismondi, November 2020

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.





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