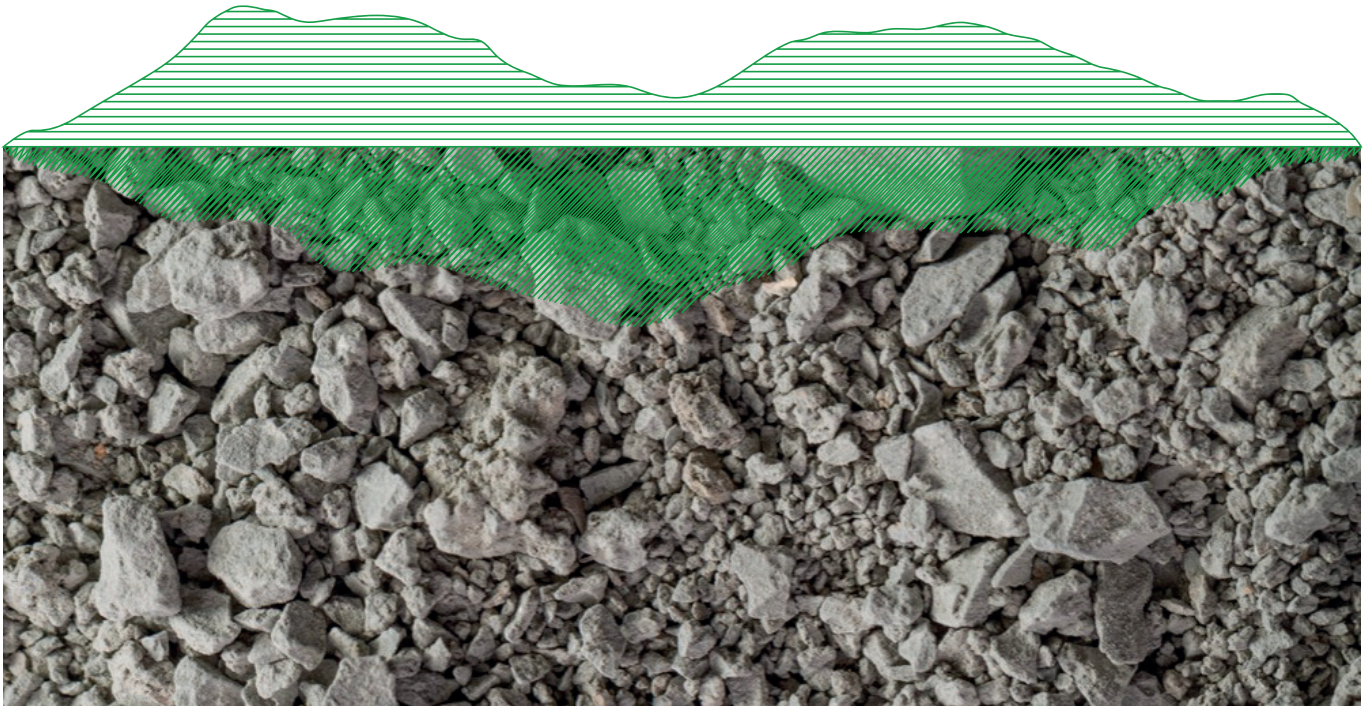


# Relio

A Rive di Guia Prosecco Superiore emblematic of the excellence of Bisol's production. It takes its name from someone who dedicated his entire life to this land, Aurelio Bisol known affectionately as "Relio".



In honour of Aurelio we have chosen grapes from our finest vineyards, steep rows of vines where only the skill and tenacity of heroic viticulture is able to bear the fatigue of "working by hand". The fresh soils endow the grapes with unmistakable acidity which, together with a healthy dose of minerality, make this Prosecco Superiore a masterpiece of balance and freshness.

# Relio

## RIVE DI GUIA

Valdobbiadene Prosecco Superiore D.O.C.G.

## BRUT

### GRAPE VARIETY

at least 85% Glera.

### COLOUR

straw yellow with lime-green highlights, embellished by the fine, rich and persistent perlage.

### BOUQUET

intense, enveloping and lively. The fruity and floral notes blend together with harmony and elegant delicacy.

### FLAVOUR

balanced softness, flavour and acidity which together exalting elegance. Lingers on the palate with a pleasing freshness.

EXPOSITION OF THE VINEYARD:	West, South West
AVERAGE VINEYARD HEIGHT:	250 meters a.s.l.
TRAINING SYSTEM:	typical Valdobbiadenese method, a variation on the double curtain system.
GRAPE HARVESTING PERIOD:	late September, early October; hand-harvested.
ALCOHOL CONTENT:	11,5 % vol.
SUGAR CONTENT:	11 grams per litre
OVERALL ACIDITY:	5,5 grams per litre

