



NV BRUT PROSECCO DOC

WINERY

Jeio is the fruit of two interwoven love stories. The first of generations of the Bisol family who have faithfully cared for their vineyards and within this same family, there is the love of a wife who affectionately gave her husband Desiderio Bisol, the nickname “Jeio.”

WINE

The Jeio line is inspired by the influential Desiderio Bisol, whose wife lovingly referred to him as Jeio. The father of the current owners, Desiderio is dedicated to product quality, acquiring only the steepest plots. While considerably more difficult to work, these plots are ideal for vine cultivation. As a result of his vision, the Glera cultivated in these vineyards is especially rich in malic acid, making the final wine more dynamic and evolved. Only the best Glera grapes are selected from Bisol’s 35 plots in Valdobbiadene to make the highly aromatic Jeio Brut.

VINEYARDS

The Bisol Family is the founding family of Prosecco Superiore, home of the highest quality prosecco vineyards.

WINEMAKING

Fermentation in stainless steel tank precede the second fermentation through the Martinotti method for at least 30 days.

TASTING NOTES

The NV Prosecco DOC presents a delightful bouquet where notes of honey and pear prominently stand out. This sparkling wine is delicate and offers a sensory experience that is reminiscent of various fruity scents. The subtle interplay of flavors creates a refreshing and memorable tasting experience, ideal for a variety of occasions.



VINEYARD

Region:	Veneto
Appellation:	Prosecco DOC
Soil:	Clay soils
Age:	5 to 50 years old
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	85% Glera; 15% international varieties
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TECHNICAL DETAILS

Alcohol:	11%
Residual Sugar:	10.4 g/L
Total Acidity:	5.51 g/L
pH:	3.1
Dosage:	Brut