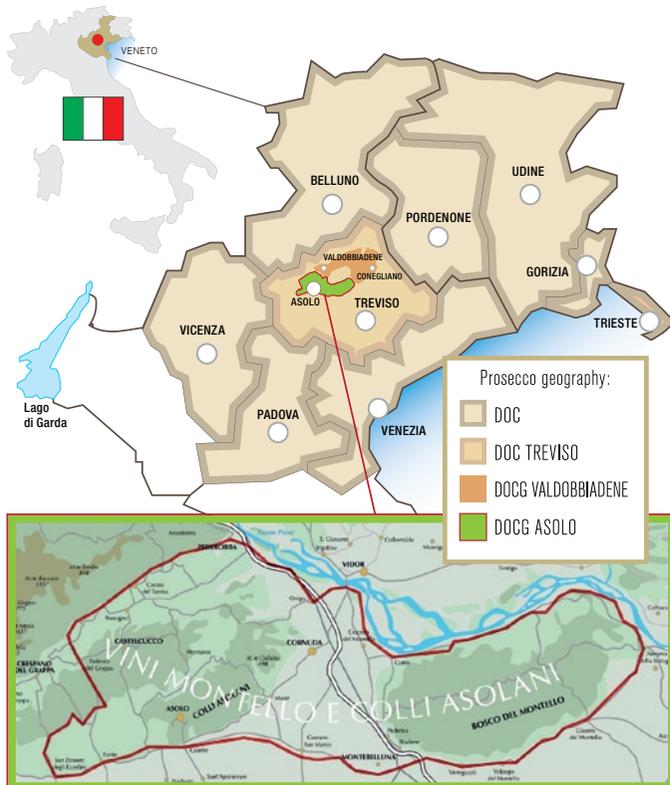


ASOLO PROSECCO SUPERIORE DOCG

Asolo Prosecco DOCG superiore is a small subregion located within the larger DOC area, centred around the charming village of Asolo and the foothills known as “Colli Asolani”. The soil composition in this area is rich with large percentages of clay, resulting in a full bodied, very elegant sparkling wine with distinctive creamy and velvety bubbles.



EXTRA BRUT

Grape variety:	Glera
Alcohol content:	11,5%
Residual sugar:	1 ● ● ● ●
Available formats:	0,75L. 1,5L.

BRUT

Grape variety:	Glera
Alcohol content:	11%
Residual sugar:	9 ● ● ● ●
Available formats:	0,75L. 1,5L.

EXTRA DRY

Grape variety:	Glera
Alcohol content:	11%
Residual sugar:	14 ● ● ● ●
Available formats:	0,75L.

DRYMILLESIMATO

Grape variety:	Glera, Bianchetta, Perera
Alcohol content:	11%
Residual sugar:	20 ● ● ● ●
Available formats:	0,75L.

PROSECCO DOC TREVISO



FRIZZANTE
SPAGO



FRIZZANTE
SCREW-CAP



EXTRA BRUT



BRUT



EXTRA DRY



ROSÉ BRUT
MILLESIMATO

<i>Grape variety:</i>	Glera
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 12 ● ● ●
<i>Available formats:</i>	0,75L.

<i>Grape variety:</i>	Glera
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 12 ● ● ●
<i>Available formats:</i>	200ml 0,75L.

<i>Grape variety:</i>	Glera
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 4 ● ● ● ●
<i>Available formats:</i>	0,75L.

<i>Grape variety:</i>	Glera
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 9 ● ● ● ●
<i>Available formats:</i>	375ml 0,75L. 1,5L.

<i>Grape variety:</i>	Glera
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 15 ● ● ● ●
<i>Available formats:</i>	0,75L. 3L.*

<i>Grape variety:</i>	Glera, Pinot Nero
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 10 ● ● ● ●
<i>Available formats:</i>	375ml 0,75L. 1,5L.

* Enquire availability

PINOT GRIGIO DOC VENEZIA

WINEMAKING

After destemming and crushing, the Pinot Grigio grapes are cooled and allowed cryo-maceration (low-temperature pre-fermentative maceration) for about 12 hours: a wine-making technique that allows the extraction of primary aromas from the grape skins, enhancing the varietal character of the wine. The pressed juice is separated from suspended solids. The winemaker then selects a small portion of the total juice (5-10%) for barrel fermentation in used French oak barrels for a smoother flavour extraction. The remaining 90-95% of the total juice is meant for fermentation in stainless steel tanks, at controlled temperature to increase aroma retention. After fermentation the two base wines are blended and racked to a stainless steel tank for some aging on the lees. During this stage the release of nutrients and other compounds back into the wine is aided by periodically re-suspending the yeast cells by means of a gentle stirring, a process referred to as *batonnage*.

TASTING NOTES

Warm, golden-yellow colour with a distinctive, delicate pink hue. Pleasant nose, distinctly floral, shows intense varietal aromas. Beautiful silk-like texture. On the palate it is complex yet well-balanced, with great character and elegance. Pleasant and easy to drink. With vibrant flavors and a clean finish, this elegant Pinot Grigio is a versatile, engaging partner for many menus and occasions.



ONOREVOLE GRIGIO

STILL WINE • 2022

Grape variety: Pinot Grigio

Alcohol content: 12%

Residual sugar: 4 ●●●●

Available formats: 0,75L.

WINEMAKING

The freshly pressed grape juice is conveyed to stainless steel tanks and added with selected, cultured yeasts to start the primary fermentation that will transform juice into wine. Fermentation temperature is controlled throughout the process, that lasts up to 15 days. Once this stage is completed, the wine is stocked in stainless steel tanks at a temperature of 10 °C to preserve flavors and aromas.

Secondary fermentation happens through a **long Martinotti-Charmat method**: the still wine is filtered and then conveyed to pressurized stainless steel tanks (autoclaves) along with cultured yeasts and sugar. Here, carbonation occurs naturally as a result of the action of yeasts and sugar. The resulting sparkling wine is kept in the autoclave for 60 days with screw-agitators regularly stirring sediments back into the wine to extract texture and complexity from the lees. After cold stabilization and filtration, the wine is ready to be tested for DOC certification and subsequently bottled.

TASTING NOTES

Straw-yellow color with typical pale copper hues. Creamy, thick mousse and a fine and persistent perlage.

The nose displays a typical bouquet with pronounced hints of acacia flowers, broom, litchi and apricot. The palate is mineral, dry, well-balanced, with good acidity and a pleasant silky texture, good body, and a long finish.



SPARKLING

BRUT

Grape variety: Pinot Grigio

Alcohol content: 12%

Residual sugar: 7 ●●●●●

Available formats: 0,75L.

31 Cuvée 41 zero

31zero41 is our signature range of easy-drinking white and rosé sparkling wines for by the glass servings and celebrations.



TASTING NOTES

Rosé

Bright, pretty shade of pink colour, with a hearty froth and persistent effervescence. Fine and delicate on the nose, it shows ample summer fruits and notes of ripe wild berries. These flavours are carried forward onto the palate, ending in a rich, clean and soft aftertaste.

White

Pale straw-yellow in the glass with a delicate perlage, this sparkler shows an uplifting grapey bouquet with elements of apple and pear. The palate is fresh and lively, with vibrant acidity meeting flavours of fresh pear. The finish is crisp and cleansing with a lovely line of minerality.

SPARKLING WINES



ROSÉ
EXTRA DRY

<i>Grape variety:</i>	Merlot
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 14 ● ●
<i>Available formats:</i>	0,75L.



WHITE
EXTRA DRY

<i>Grape variety:</i>	Blend of local varieties
<i>Alcohol content:</i>	11%
<i>Residual sugar:</i>	● 13 ● ●
<i>Available formats:</i>	0,75L.

RIBOLLA GIALLA SPUMANTE BRUT

The brightness and high acidity of Ribolla Gialla make this a great sparkling wine to match with a variety of foods... For a simple aperitivo, pair with cold cuts and local cheese. Other delightful Ribolla Gialla pairings include seafood dishes like mussels steamed in white wine and herbs, along with fried or grilled calamari. Chicken piccata or shrimp risotto are also ideal pairings.

TASTING NOTES

Ribolla Gialla Brut is characterized by a bright straw yellow color, with green-reflections, and a subtle and persistent perlage. The nose opens with an intense and elegant floral bouquet, with distinctive notes of hawthorn and acacia blossom. On the palate it is well balanced, with a zesty acidity leading to a refreshing mineral finish.

NEW!



RIBOLLA GIALLA
BRUT

<i>Grape variety:</i>	Ribolla Gialla
<i>Alcohol content:</i>	11,5%
<i>Residual sugar:</i>	● 10 ● ●
<i>Available formats:</i>	0,75L.

FRIZZANTE WINES

Allegro

A trend-setter among his range, the off-dry Allegro rosé is arguably one of the most popular and distinctive sparkling wines from Bedin.

This unique frizzante is obtained through a very short secondary fermentation process that results in a lower alcohol on one end and a much higher residual sugar on the other hand.

TASTING NOTES

Bright and lively rosé colour. It offers an intense bouquet with distinctive notes of wild berries and summer fruit. On the palate it is very light and pleasant, incredibly easy to drink thanks to its low alcoholic strength and great balance. Bright acidity contrasts the naturally high residual sugar leaving a delicate, lingering aftertaste, bursting with freshness and fruitiness.



ALLEGRO ROSÉ FRIZZANTE

Grape variety:	Merlot
Alcohol content:	9,5%
Residual sugar:	●●●●● 25
Available formats:	0,75L.



HILARIS FRIZZANTE

Grape variety:	Blend of local varieties
Alcohol content:	10,5%
Residual sugar:	● 13 ●●●
Available formats:	0,75L.



IL LIEVE FRIZZANTE COL FONDO

Grape variety:	Blend of local varieties
Alcohol content:	10,5%
Residual sugar:	● 0 ●●●●
Available formats:	0,75L.

IL LIEVE

WHAT IS AN UNFILTERED SPARKLING WINE ?

Il Lieve is a beautiful example of sparkling wine as it was done a hundred years ago: "on its lees" with a traditional secondary fermentation in the bottle.

The wine is bottled in one single bottling run, usually in February. Secondary fermentation takes place in the bottle, as per the traditional method.

Unlike most sparkling wines obtained with the traditional method, for Il Lieve there is no disgorging and no dosage. The resulting wine is cloudy with a yeasty sediment settling on the bottom of the bottle that enriches the wine with flavours and complexity and gives it a decidedly unique personality. The process of lees ageing adds notes of baked bread that blend with fruity scents in a very elegant, complex bouquet. In the mouth Il Lieve is full-flavoured and bone-dry, very refreshing and cleansing.

WHAT DO "FRIZZANTE" AND "SPUMANTE" MEAN ?

SPUMANTE Regular/Fully Sparkling	FRIZZANTE Lightly Sparkling PRESSURE IS 2,5 BAR OR LOWER
<p><i>This sparkling wine is closed with mushroom cork and foil wrap.</i></p> <p><i>Although the term is often mistaken for a synonym of sweet wine, there is no direct connection with the word "spumante" and residual sugar or sweetness. All styles from dry to sweet are possible.</i></p>	<p><i>This sparkling wine has gentler bubbles and can be closed with either a natural cork, a screw cap or a crown cap. Mushroom cork and foil wrap cannot be used on this type of wine.</i></p>

STILL WINES

FAMILY TRADITION from grape to glass

Ever growing and evolving since the foundation in 1948, the Bedin family's commitment to crafting wine spans seven decades and four generations.

Blending the wine traditions handed down over generations with a modern approach, we gradually shifted from being a simple farm to an innovative, state-of-the-art winery with ever growing dedication to raising quality and crafting delicious sparkling wines that capture the essence of the Asolo terroir, tradition and lifestyle.

We are committed to sustainable winegrowing and ensure compliance to the highest international quality standards by proudly guiding each step of the journey from vine to bottle.



QUIETUS

<i>Grape variety:</i>	Chardonnay
<i>Alcohol content:</i>	10,5%
<i>Residual sugar:</i>	2 ● ● ● ●
<i>Available formats:</i>	0,75L.



CABERNET IGT
MARCA TREVIGIANA 2022

<i>Grape variety:</i>	Cab. Sauvignon, Cab. Franc
<i>Alcohol content:</i>	12%
<i>Residual sugar:</i>	● ● ● ● ●
<i>Available formats:</i>	0,75L.



MERLOT IGT
MARCA TREVIGIANA 2022

<i>Grape variety:</i>	Merlot
<i>Alcohol content:</i>	12%
<i>Residual sugar:</i>	● ● ● ● ●
<i>Available formats:</i>	0,75L.



MERLOT DOC
ASOLO MONTELLO 2019

<i>Grape variety:</i>	Merlot
<i>Alcohol content:</i>	13,5%
<i>Residual sugar:</i>	● ● ● ● ●
<i>Available formats:</i>	0,75L.