



# Trevisiol Paolo Trevisiol

(PAO-loh tray-veez-YOHL)



LOCATION

Veneto, Italia.  
*(Hills of Valdobbiadene)*  
16 hectares. 200-300 meters.



ESTATE

Trevisiol.  
(tray-veez-YOL)



WINEMAKER

Paolo Trevisiol.  
(PAO-loh tray-veez-YOL)



ENOLOGIST

Paolo Trevisiol.  
(PAO-loh tray-veez-YOHL)



ENVIRO-COMMITMENT

Hand-harvested.  
No irrigation.



ESTATE PRODUCTION

25,000 cases.



PARTNERSHIP

Trevisiol has been part of the  
Small Vineyards family since 2003.

At the annual Vinitaly festival, where even farmers can be spotted wearing their best suits, Paolo Trevisiol instead, leans casually back in jeans and a button down to sip on a cool glass of his own Prosecco. Conforming is something that doesn't concern him—the man just loves to make good wine. He cracks a down-to-earth smile as he tells us about his family, who was the first in their region to start making bubbly. The difference between himself and four previous generations? Paolo's sole interest is in making a small amount of quality wine, as opposed to the large productions of the past; he still rotates every bottle of his top spumante by hand!

A note on the Prosecco style: consistent with Italian white winemaking tradition, sparkling wine from this region tends to be lighter and less cloying than French-style Champagne. The tiny “frizzante” (as compared to larger “spumante” style) bubbles further contribute to Prosecco's truly refreshing quality.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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