

# EXTRA DRY – SORELLE BRONCA

Valdobbiadene



**APPELLATION:** Valdobbiadene Prosecco Superiore

**BLEND:** Glera (100%)

**WINEMAKER:** Antonella and Ersiliana Bronca

## VINEYARD: \_\_\_\_\_

The grapes are sourced from the vineyards named Guizza, Le Rive, Scandolera and Rolle, planted at an altitude of 230-320 metres above sea level on soils composed mainly of clay and sandstone. The vine density is 5,500 plants per hectare. The climate is warm and temperate, and average yearly rainfall is around 1,000 mm,

## VITICULTURE: \_\_\_\_\_

Viticulture is organic. The vines are trained in single Guyot system, and the yields average 11,000 kg/ha.

## WINEMAKING: \_\_\_\_\_

The grapes are hand-picked, pressed, and the juice is held at very low temperatures in stainless steel until it is ready to be made into sparkling wine. The must is then put into a special fermenter and fermented directly to sparkling wine, where it stays for 45 days. This more costly single fermentation process retains more refined aromas. No dosage is added-- all of the sweetness (13g/L) comes from the must. A number of batches are produced during the year to ensure freshness

**WEBSITE:** [www.sorellebronca.com](http://www.sorellebronca.com)

**This wine is not suitable for vegans and vegetarians.**



## TASTING NOTES: \_\_\_\_\_

Fresh and subtly perfumed nose with notes of pear, citrus fruit, fresh apricots and acacia. The touch of sweetness softens the palate creating an elegant balance supported by refreshing acidity.