

PARTICELLA 68 – SORELLE BRONCA

Valdobbiadene



APPELLATION: Valdobbiadene Prosecco Superiore

BLEND: Glera (90%), Bianchetta (5%) and Perera (5%)

WINEMAKER: Antonella and Ersiliana Bronca

VINEYARD: _____

The grapes are sourced from a single vineyard named Colbertaldo, 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. The average yearly rainfall is around 1,000 mm.

VITICULTURE: _____

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

WINEMAKING: _____

The grapes are hand-picked, and the must is directly transformed into sparkling wine in one single fermentation, which lasts 45 days in stainless steel tanks. The wine is bottled without dosage-- its 9 g/l of residual sugar come exclusively from the grapes.

WEBSITE: www.sorellebronca.com

This wine is not suitable for vegans and vegetarians.



TASTING NOTES: _____

Straw yellow with lime green tints, persistent foam and fine perlage. After initial yellow fruit notes, there follows elegant floral scents with intense notes of acacia flowers. Beautifully balanced. We think this is the best prosecco around. Aperitif by definition, it also matches with biscuits, savoury snacks and cakes and tarts that don't contain cream.