

MODI- SORELLE BRONCA

Valdobbiadene



APPELLATION: Treviso

BLEND: Glera (100%)

WINEMAKER: Antonella and Ersiliana Bronca

VINEYARD: _____

The grapes are sourced from the vineyards named Guizza, Castella, Borgo America and Farrò, planted at an altitude of 200-250 metres above sea level on soils composed mainly of clay and sandstone. The vine density is 5,500 plants per hectare 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 30 days. This more costly single fermentation process retains more refined aromas. No dosage is added-- all of the sweetness (12g/L) comes from the must. A number of batches are produced during the year to ensure freshness

WEBSITE: www.sorellebronca.com

This wine is no suitable for vegans and vegetarians.



TASTING NOTES: _____

Fragrant and intense nose displaying attractive aromas of green apple, lemon peel, fresh peaches and floral notes. On the palate it is fresh and delicate, with tangy acidity.