

SORELLE BRONCA – L'EST BRUT

Veneto



APPELLATION: Valdobbiadene DOCG, Treviso

BLEND: Glera (minimum 95%) Bianchetta, Perera

WINEMAKER: Antonella and Ersiliana Bronca

VINEYARD: _____

The vineyards (Borgo America, Guizza, Castella, and Borgo Aquile) are in the area of San Pietro di Feletto-Colbertaldo, which sits at 150-250 metres above sea level at a 60% gradient. The vines are 40 years old and the soils are clay rich.

VITICULTURE: _____

Viticulture is practicing organic. The vines are trained in the double arched cane method and the grapes are hand harvested.

WINEMAKING: _____

The grapes are hand-picked, pressed, then fermented in stainless steel before being left on the lees for 4 months minimum. Second fermentation occurs via the Charmat method.

WEBSITE: www.sorellebronca.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fragrant and aromatic nose of green apple, lemon zest and acacia. Sealed together with fresh acidity and a crisp finish.