



# SORELLE BRONCA

## VALDOBBIADENE PROSECCO DOCG DIFETTO PERFETTO

This sur lie Valdobbiadene Prosecco DOCG is a pure expression of its natural home where sensitivity and skilled hands are preferred over technology. The grapes come from mature vines grown on high hillsides giving the wine a slightly mineral quality. The wine is made following the Classic Method using in-bottle refermentation without dégorgeement. The natural yeasts that remain indicate that the wine is genuine, and healthy.

**Variety:** 100% Glera (formerly known as Prosecco) from massal selection

**Production district:** Vidor

**Vineyards:** Colbertaldo

**Altitude:** From 320 to 350 metres above sea level

**Yield per hectare:** 11,000 kg/ha average

**Vine training system:** Guyot

**Vine density:** 5,500 plants/ha

**Harvest period:** From 10 to 20 September

**Fermentation tanks:** Stainless Steel

**Fermentation temperature:** 15°C

**Fermentation and presa di spuma:** 45 days

**Alcohol content:** 11% vol.

**Total acidity:** 5.00 gr/lt

**Sugar residue:** 0.00 gr/lt

**Serving temperature:** 4-6 °C

### ORGANIC CULTIVATION - IN CONVERSION

#### SENSORIAL QUALITIES

##### Appearance

Straw yellow with greenish highlights. Presents typical light deposits of yeast in the bottom of the bottle.

##### Fragrance

Starting with hints of yellow fruit it continues with elegant floral notes and an intense aroma of acacia flower with a light mineral sensation.

##### Flavour

Well sustained, balanced and elegant. The perfectly integrated carbon dioxide adds to its character.

#### FOOD PAIRINGS

The perfect aperitif, it should be enjoyed with dry pastries or savoury tarts.

#### Recommended glass:

RIEDEL serie  
Grape 404/05



#### SIZES

Classica 0,75 L

#### GIFT PACKS

1, 2 or 3 Classica bottles

#### IMBALLI

9 Classica bottles

