



SORELLE BRONCA

VALDOBBIADENE PROSECCO SUPERIORE DOCG PARTICELLA 68®

68 is the official land registry plot number for the central part of the hill in Colbertaldo where these grapes are grown. Characteristic of the type and area it has a pleasingly broad range of aromas with elegant and complex fruity fragrances. The flavour is full and, after the promise in the aroma, certainly doesn't disappoint.

Variety: 90% Glera (formerly known as Prosecco) from massal selection, 5% Bianchetta, 5% Perera

Production district: Vidor

Vineyards: Colbertaldo

Altitude: From 250 to 320 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:	5.80 gr/lt
Sugar residue:	Brut 9 gr/lt, Extra Dry 13 gr/lt
Serving temperature:	4-6 °C

ORGANIC CULTIVATION - IN CONVEVRSION

SENSORIAL QUALITIES

Appearance

Straw yellow with greenish highlights, a persistent mousse and fine perlage.

Fragrance

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

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 Vitis series 403/8 or ZAFFERANO Venezia series 1131.



SIZES

Classica 0,75 L
Magnum 1,5 L
Jeroboam 3 L
Mathusalem 6 L

GIFT PACKS

1, 2 or 3 Classica bottles
1 Magnum

CASES

Europe: 6 Classica bottles packed flat, single layer
Rest of the world:
12 Classica bottles

www.sorellebronca.com

