



BRUT

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

“Giving shape and substance to local and human values”.

Cultivars: Glera (at least 95%), Bianchetta and Perera.

Production area: San Pietro di Feletto-Colbertaldo.

Vineyards: Borgo America, Guizza, Castella, and Borgo Aquile.

Altitude: 150m to 250m above sea level.

Average slope: 60%.

Average age of the plants: 40 years old.

Cultivation of the land: Entirely by hand.

Training system: The typical local double arched cane system.

Harvest: By hand, using crates.

Winemaking technique: Sequential pressing of whole grapes, fermentation in steel tanks and at least four months on the lees.

Second fermentation: MARTINOTTI (Charmat) method.

Appearance: A straw yellow colour with greenish hues, featuring lingering mousse and a fine bead.

Aroma: A rich floral bouquet in which wisteria and acacia take prominence, along with fruity green apple notes.

Taste: Crisp and polished. It is delightfully poised, with balanced acidity and great tanginess.



TECHNICAL DETAILS

Alcohol content:	11%	vol.
Total acidity:	5,6	g/l.
Residual sugar:	4 to 7	g/l.

The figures are approximate because they vary from one vintage to the next.

SIZES	PACKAGING	GIFT PACKS
750ml.	6 horizontal bottles	1 / 2 / 3 lithographed 1 / 3 / 6 wooden
1500ml.	6 horizontal bottles	Individual litho or wooden
3000ml. (available on request)	Individual bottle	Individual wooden
6000ml. (available on request)	Individual bottle	Individual wooden

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