

EXTRA
DRY

VALDOBBIADENE PROSECCO SUPERIORE DOCG

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



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

Production area: Col San Martino-Colbertaldo-Farrò.

Vineyards: Slavina Rossa, Scandolera and Rive.

Altitude: 150m to 250m above sea level.

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: It has an extremely vibrant and complex bouquet featuring white-fleshed fruit along with acacia and wisteria flowers.

Taste: The balance between the wine's acidity and sugar content gives it perfect, harmonious depth that really



TECHNICAL DETAILS

Alcohol content:	11%	vol.
Total acidity:	5,8-6	g/l.
Residual sugar:	13	g/l.

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

SIZES	PACKAGING	CONFEZIONI REGALO
750ml.	6 horizontal bottles	1 / 2 / 3 lithographed
1500ml.	6 horizontal bottles	1 / 3 / 6 wooden Individual litho or wooden

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