



DIFETTO PERFETTO

SPARKLING WINE
SURLIE BRUT NATURE

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



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

Production area: Colbertaldo and Farrò.

Altitude: 270m to 350m 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: Traditional method in the bottle.

Properties: This Valdobbiadene Prosecco DOCG on its
lees is the quintessential embodiment of the land that
produced it, where human sensitivity and expertise take the
place of technology. Grapes from old vines high up in the
hills give a hint of minerals to the wine. It undergoes second
fermentation in the bottle using the traditional method, but
with no disgorgement. The natural sediment in the bottles
underlines its healthy, wholesome nature.



TECHNICAL DETAILS

Alcohol content:	11%	vol.
Total acidity:	5,0	g/l.
Residual sugar:	0	g/l.

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

SIZES	PACKAGING	GIFT PACKS
750ml	3x2 vertical bottles	1 / 2 / 3 lithographed 1 / 3 / 6 wooden



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