
SORELLE BRONCA PROSECCO 'PARTICELLA 181'



Region: Veneto, Italy

Appellation: Valdobbiadene Prosecco DOCG Superiore

Grapes: 100% Glera

Farming: Organic

Age of vines: Planted around 1985

Altitude & Soil Type: 180 M, Red-iron rich marl from volcanic origin

Typical Harvest Time: Second week of September

Maceration & Fermentation: Controlled low temperature fermentation stainless steel with native yeasts via Charmot method

Aging: 6 - 8 months on the lees

Finishing: Mechanical filtration, cold stabilized

Residual Sugar: 5 g/L

Notes from Oliver:

Sorelle Bronca is a small estate, managed by Antonella and Ersiliana, the sisters ('Sorelle') Bronca, and their families. The Bronca sisters grow their own fruit in steep hillside vineyards around the villages of Conegliano and Valdobbiadene, in the hills north-west of Venice, controlling the entire process themselves. Low yields and hillside-grown fruit ensure that the wine has good concentration and acidity.

What makes this wine so interesting? The vineyard, first of all; the soil is a reddish iron-tinged stony marl, the slope is steep; the farming is all by hand, with no use of herbicides; and the grapes are hand-harvested. Tasting the new Particella 181 for the first time was the wine-tasting equivalent of being hit by lightning. It smells like some kind of exalted green apple perfumed with honeysuckle; on the palate the balance of vivid fruit and electric acidity is just perfect; drinking it is such a pleasure.