
SORELLE BRONCA PROSECCO 'PARTICELLA 232'



Region: Veneto, Italy

Appellation: Conegliano Valdobbiadene DOCG

Grapes: 90% Glera, 10% Bianchetta and Perera

Farming: Practicing organic

Age of vines: Planted in 1980

Altitude, Aspect & Soil Type: 270-310 M, SE facing, morainic clay

Typical Harvest Time: Second week of September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts via Charmat method

Aging: 6-7 months on the lees

Finishing: Mechanical filtration, cold stabilized

Residual Sugar: 0 g/L

Production: 7,200 bottles annually

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.

Particella 232 is the second single-vineyard bottling from Sorelle Bronca, more from the winery's most recently purchased vineyard. Vinified as Extra-Brut, Particella 232 is a break from Sorelle Bronca's classic extra-dry style. Done by single fermentation from juice directly to sparkling wine, this process retains more of the classic pear aroma that makes Prosecco distinctive. Copious floral and prominent acidity makes this wine lithe and vertical.