
SORELLE BRONCA PROSECCO 'PARTICELLA 68'



Region: Veneto, Italy

Appellation: Valdobbiadene Prosecco DOCG Superiore

Grapes: 90% Glera, 10% Bianchetta and Perera

Farming: Practicing organic

Age of vines: Planted in 1980

Altitude, Aspect & Soil Type: 170-205 M, SE facing, morainic

Typical Harvest Time: Second week of September

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

Aging: 6-7 months on the lees

Finishing: Mechanical filtration, cold stabilized

Residual Sugar: 5 g/L

Production: 15,000 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.

The Bronca Sisters' best vineyard is called Particella 68, as is their reserve wine obtained from that vineyard. The site is perhaps 500 yards from the edge of the Cartizze boundary, the most prized growing area in the Prosecco zone. Done by single fermentation from juice directly to sparkling wine, this process retains more of the classic pear aroma that makes Prosecco distinctive. The '68' is similar in aroma and flavor to the regular bottling, but with the volume turned up.