
SORELLE BRONCA PROSECCO 'BRUT'



Region: Veneto, Italy

Appellation: Valdobbiadene Prosecco DOCG Superiore

Grapes: 95% Glera, 5% Bianchetta and Perera

Farming: Practicing organic

Age of vines: Planted in 1980

Altitude & Soil Type: 150-250 M, calcareous clay

Typical Harvest Time: Second week of September

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

Aging: 4 months on the lees

Finishing: Mechanical filtration, cold stabilized

Residual Sugar: 4-7 g/L

Production: 150,000 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.

Instead of two separate fermentations, (grape juice to still wine, then still wine to sparkling wine), the Bronca Sister's Prosecco grapes are pressed and the juice is held at very low temperatures and fermented directly to sparkling wine. This more costly, single fermentation process retains more of the classic pear aroma that makes Prosecco distinctive. I drink Sorelle Bronca with some olives and a slice of salami while I am deciding what to make for dinner.