



Sorelle Bronca

Crafted using 100% Glera grapes from steep, hand-harvested vineyards,



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Alcohol :11,00 %

Composition: 100% Glera



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this sparkling wine offers lively citrus, floral notes, and a delicate mousse.

Brut Prosecco di Conegliano Valdobbiadene DOCG o

Veneto, Italy

Region and Vineyards

Sorelle Bronca's Prosecco is produced in **Conegliano Valdobbiadene DOCG**, the most prestigious area for Prosecco, known for its **steep vineyard slopes and mineral-rich soils**. The region's **unique microclimate**, influenced by **cool mountain air and warm Adriatic breezes**, enhances aromatic complexity and freshness in the wines.

The vineyards are planted on **hillside plots with well-draining calcareous and clay soils**, ensuring lower yields but **higher concentration and elegance**. Due to the steep slopes, all harvesting is done **by hand**, preserving the delicate character of the **Glera grapes**.

Winemaking

The **Glera grapes** are **handpicked and gently pressed** to preserve aromatic purity. Fermentation takes place in **stainless steel tanks at controlled temperatures**, using the **Charmat method**, which enhances the wine's crispness and fruit-driven profile.

The secondary fermentation lasts several weeks, refining the perlage and preserving freshness. The wine is bottled **with a residual sugar level typical of the Brut style**, ensuring **a dry, refined expression with bright acidity and a lingering finish**.

Tasting Notes

- **Color:** Pale straw yellow with fine, persistent bubbles.
- **Aroma:** Fresh green apple, white flowers, citrus zest, and a hint of almond.
- **Palate:** Crisp and refreshing, with lively acidity and notes of pear, lemon, and mineral undertones. The finish is dry, elegant, and persistent.

Did You Know?

Unlike many Prosecco producers, **Sorelle Bronca** is a family-run winery that **focuses on organic and sustainable viticulture**. Their vineyards are located in some of the steepest, most sought-after sites in Conegliano Valdobbiadene, producing **high-quality, terroir-driven Prosecco**.



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Wine Pairing Ideas

- **Fresh oysters or seafood crudo** – The wine's bright acidity enhances the salinity and delicate flavors of seafood.
- **Prosciutto-wrapped melon** – The crisp bubbles contrast beautifully with the sweet-salty combination of the dish.
- **Goat cheese and herb crostini** – The wine's floral and citrus notes complement the tangy creaminess of the cheese.
- **Tempura vegetables or sushi** – The refreshing minerality and fine mousse cleanse the palate between bites.

