

# Sorelle Bronca | Brut

## Valdobbiadene Prosecco Superiore DOCG



**The Story:** Antonella and Ersiliana Bronca took over their father's winery and vineyards in 1988 and converted the vineyards to organic farming. Since then they have become known as one of the best producers in Prosecco and some of its earliest proponents of sustainable agriculture. If you ask other winemakers in Italy about the sisters, they will speak fondly of times spent with them, the unique quality of their wines, and their passion. Tasting the Prosecco wines here was eye-opening. Just the basic Brut evolved constantly over 25 minutes showing apple, pear, green melon, lime, lemon, and lots of minerals. Ersiliana's daughter, Elise, is now the 3rd generation to begin work at the winery. These wines are truly stunning and will make many people rethink Prosecco.

**Vineyard:** The estate has 14ha in 4 parcels ranging from 250-320 meters above sea level. The Particella Vineyard is the oldest with 50+ year old vines and some of the steepest hillsides you will find in this area.

**Vinification:** The grapes are hand-harvested the 2nd week of September. They are pressed then fermented in a temperature controlled stainless steel tank at 15°C. On lees for 4 months.

**Ageing:** It takes 45 days for both fermentations to complete in the tank per the Charmat Method.

**Everything else you want to know about this wine:** In 2009 a new DOCG was created for Prosecco Superiore. There are still very few wineries producing DOCG Prosecco. We believe that Sorelle Bronca produces some of the best you will find and they are great people in addition.

**Varietal:** 95% Glera and 5% Bianchetta and Perera.

**Region:** Veneto

**Winemaker:** Antonella Bronca and her husband Carlo

**Vines Age:** 50+

**Farming:** Working Organic

**Soil:** Sand and Limestone

*Le Storie*  
Wines