

La Vita Sociale, Prosecco DOC, Spumante, Veneto, Italy (20cl.)

Viticulture

Grapes are selected by type, origin and sugar content, each bunch is trimmed to increase concentration.

Winemaking

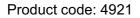
Soft pressing and fermentation with maceration at a controlled temperature no lower than 20 ° C and in the presence of yeasts. Storage in steel tanks at a controlled temperature always below 20 ° C trying to protect the wine with nitrogen to avoid the oxidative effect of the air.

Tasting Note

Crisp and delicious with aromatic apple and pear aromas on the nose followed by a crisp palate of succulent fruits. Gently foamy, just off dry and possessing an enticing, bright finish.

Food Matching

Light meat and fish dishes.



Technical Details Varieties: Glera 100%

VEGETARIAN VEGEN

ABV: 11% Closure: Screw cap Colour: White Style: Prosecco Case Size: 24 x 20cl **Oak Ageing** No oak ageing

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