



## 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.



Product code: 4921

### Technical Details

#### Varieties:

Glera 100%



**ABV:** 11%

**Closure:** Screw cap

**Colour:** White

**Style:** Prosecco

**Case Size:** 24 x 20cl

#### Oak Ageing

No oak ageing

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