



La Vita Sociale, Prosecco DOC, Spumante, Veneto, Italy

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: 4209

Technical Details

Varieties:

Glera 100%



ABV: 11%

Closure: Natural cork

Colour: White

Style: Prosecco

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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