



La Vita Sociale, Prosecco DOC, Spumante, Veneto, Italy, 'N/V'

Product code: `4209

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.

TASTINGNOTE

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

Vegan

Features

ABV: 10.5%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Prosecco

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com