

LATRANSA

Prosecco DOC

Veneto, Italy

GRAPE VARIETY

100% Glera

ABOUT PROSECCO

Prosecco is a geographically protected wine producing area spanning the Veneto and Friuli regions. Its name originates from the Slovenian village of *Prosek* in the outskirts of Trieste. In the aftermath of WWI, the town was annexed by Italy, and its name changed to *Prosecco* which it remains named to this day. Prosecco must be produced from at least 85% Glera grapes. Although still Prosecco is produced in small quantities, most know of it in its sparkling form. Sparkling Prosecco is generally produced in the Charmat (capture) method. It undergoes this process for at least 30 days, and produces a soft, fruity, and festive wine.

ABOUT THE PRODUCER

Latransa Prosecco is produced the Sperone family, a fifth-generation wine-making family whose roots began in Vermouth production. A century ago, as the family business grew, production expanded to include table wines. The Sperone family is dedicated to producing authentic Italian wines at affordable prices.

VINIFICATION

Soft pressing and fermentation at controlled temperatures in stainless steel tanks using the Charmat method.

TASTING NOTE

A soft, dry sparkling white wine. Light and fruity with a round, full finish.

FOOD PAIRING

Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or as a complement to pastry.



Available in 750ML & 187ML splits



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