



SORALÒC

Organic and vegan
Prosecco DOC Frizzante

Soralòc is the first organic sparkling Prosecco DOC produced with a screw cap, preserving its freshness, color, and aromatic profile.

Perfect as a base for mixology or to enjoy at any moment, this wine expresses the lightness of Prosecco with delicate bubbles and fruity aromas.



Denomination: Prosecco DOC
Type: Frizzante
Grapes: Glera
Area: Veneto - Friuli Venezia Giulia



VINEYARD

Soil type: Alluvial origin
Vineyards age: 10 - 15 years
Training system: Sylvoz
Harvest: Mechanical



SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Perfect for all courses. Perlage suggests pairing it with ethnic cuisine.

CERTIFICATIONS



VEGAN



CELLAR

Vinification: Using the Martinotti (Charmat) method.
Alcohol content: 11 % Alc./Vol.
Residual Sugars: 4 g/l



TASTING

Colour: Bright clarity with very fine and persistent bubbles, pale straw yellow.
Olfaction: Fruity, with notes of ripe apple and apricot.
Taste: Fresh, long, and persistent, with a subtle hint of pear.