FELICITA



SWEET ITALIAN MOMENTS

10.5% alc.
750 ml

FELICITA
SPARKLING WINE
Italia

PROSECCO D.O.C.
SPARKLING WINE - DEMI-SEC

PRODUCER: Cantine Felicita in the Cellar of Costiglili D'Asti - Italy. Located strategically in the Asti region (Piedmont), each bottle of Felicita meets the highest DOC and DOCG standards.

WINEMAKING : White vinification, i.e. by separating the must from the skins with soft pressing. Clarification and subsequent fermentation at low temperature (about 16-18°C), to promote development and preservation of the original aromas. Second fermentation in a pressure tank, with Martinotti-Charmat method. Filtration and bottling.

ENOLOGICAL CHARACTERISTICS :

Froth: rich and persistent.

Colour: pale straw-yellow, with greenish highlights.

Bouquet: typical fruity, reminiscent of golden delicious pears with a hint peach- fresh, fragant, delicate.

Taste: notes of pear, white flowers, and citrus. Fresh and lively, velvety in the mouth.

FOOD PAIRING:

Refreshing drink for convivial breaks, excellent after a meal.

HISTORY : BORN IN ASTI, MADE FOR CELEBRATION.

This is not just a sparkling wine.

It is an invitation to celebrate everyday. Born in the heart of the prestigious Asti region, FELICITA captures the essence of Italian joy: spontaneous, elegant and shared Dolce Vita moments.

While traditional brands look to the past, we look to the consumer of today. We blend the heritage of Italian winemaking with a modern, fashion-forward aesthetic. Whether it's a toast with our classic Prosecco or a mindful moment with our Alcohol-Free range, FELICITA delivers one promise: Pure Italian Happiness.

SERVING TEMPERATURE : 9-11°C