fili



FILI
PROSECCO DOCG
BRUT ASOLO
SUPERIORE BIOLOGICO
MILLESIMATO

This renowned Prosecco Superiore Docg comes from the extraordinary Veneto area of the Asolo Hills. It's a balanced mix between history and tradition, whose grapes are grown following the organic production standard.

Classificazione:	Asolo Prosecco D.O.C.G. Superiore Biologico Brut Vino Spumante
Zona d'origine:	Colli Asolani
Vitigni:	100% Glera, grown under organic farming.
Vinificazione:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow.
Profumo:	Elegant bouquet with a well-balanced fruity and flower aroma.
Sapore:	Really fresh and round, persistent with citrus notes.
Gradazione alcolica:	12% Vol
Acidità totale:	5,8 - 6 g/l
Residuo Zuccherino:	8 - 10 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as an aperitif and perfect served with Fish-based hors d'oeuvres.
Riconoscimenti:	**2018 - I.W.C. - Bronze** **2016 - Decanter - Commended**