fili

FILI
PROSECCO DOC ROSÉ
BRUT
MILLESIMATO



YOUR WAY, YOUR ROSE' Follow your curiosity, do it your way and change the colors of the world. Fili Prosecco Rosé meets your free spirit.

Classificazione:	Prosecco D.O.C. Rosé Brut Vino Spumante
Zona d'origine:	Veneto and Friuli Venezia Giulia.
Vitigni:	85% Glera, 15% Pinot Nero
Vinificazione:	The Glera must is obtained by soft pressing using a horizontal press, followed by slow fermentation at a controlled temperature and thanks to selected yeasts. The Pinot Noir is wine - made in red, in contact with the skins for 5/7 days at a controlled temperature and with selected yeasts. The Glera and Pinot Noir wines are then made sparkling together according to the Charmat method. This last process requires at least 60 days.
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 pink.
Profumo:	Intense and fine, with floral notes of rose and acacia flowers and hints of berries such as raspberry and currant.
Sapore:	Fresh, tasty and very drinkable.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 - 5,8 gr/l
Residuo Zuccherino:	9 - 11 gr/l
Temperatura di servizio:	6 - 8° C
Abbinamenti consigliati:	Ideal as an aperitif and paired with various dishes, from first courses to grilled vegetables, white meats and fish in general.
Riconoscimenti:	**2024 – Decanter - Bronze** **2023 - Decanter - Bronze** **2023 - Selected by Wein Markt among the Top 50 Prosecco DOC** **2021 - I.W.S.C. - Bronze** **2021 - I.W.C. - Commended**