fili

FILI
PROSECCO DOC
BRUT
MILLESIMATO



This wine is the expression of versatility and harmony. A young look already a classic in our range.

Classificazione:	Prosecco D.O.C. Brut Vino Spumante
Zona d'origine:	Veneto
Vitigni:	Glera
Vinificazione:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature (15-17°C) and thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle
Longevità:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow.
Profumo:	Intense fruity aroma with particular notes of apple and grapefruit that fade into floral with hints of wisteria and elderberry.
Sapore:	Good-structure, pleasant mouth-feel, well-balanced and fresh.
Gradazione alcolica:	11% Vol
Acidità totale:	5,8 - 6 g/l
Residuo Zuccherino:	9 - 11 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as an aperitif and with cheese and fish-based hors d'oeuvres, with risotto and pasta and delicate dishes.
Riconoscimenti:	**2023 - I.W.S.C. - Bronze Medal** **2022 - I.W.S.C. - Bronze Medal** **2021 - Mundus Vini - Silver Medal** **2021 - I.W.C. - Commended** **2020 - Decanter - Bronze Medal**