fili

FILI
PROSECCO DOC
FRIZZANTE

Freshness and harmony characterize this Prosecco by a rich and talking soul... And the simple harmony of our land.



Classificazione:	Prosecco D.O.C. Frizzante
Zona d'origine:	Veneto and Friuli Venezia Giulia.
Vitigni:	Glera
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must 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 typical of green apple, pear and citrus, with notes of wisteria and acacia
Sapore:	Fresh and mellow with an elegant perlage, pleasantly young and fresh.
Gradazione alcolica:	11% Vol
Acidità totale:	5.5 – 5.7 g/l
Residuo Zuccherino:	12 - 15 g/l
Temperatura di servizio:	7 - 9 °C
Abbinamenti consigliati:	It is the most “classical” Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Riconoscimenti:	**2025 - Mundus Vini Spring Tasting - Silver Medal** **2012 - I.W.C. - Commended**