fili



FILI
PROSECCO DOC
EXTRA DRY

It's one of our most awarded wines: delicate, versatile, it comes from the unique grapes of Prapian vineyards. Excellent for any stylish occasion, it makes each occasion stylish.

Classificazione:	Prosecco D.O.C. Extra Dry 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 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:	Delicate and elegant aroma with fruity scents of ripe apples and flower hints of acacia.
Sapore:	Mellow, fine and elegant taste, slightly fruity and juicy.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 - 6 g/l
Residuo Zuccherino:	12 - 14 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	It's an excellent aperitif and perfectly accompanies legume and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Riconoscimenti:	**2025 - Mundus Vini Spring Tasting - Gold Medal** **2025 - Decanter - Silver Medal** **2024 - Decanter - Silver Medal** **2024 – Falstaff Trophy Prosecco - 88 pt** **2024 - Falstaff Sparkling Special - 90 pt**