

**PROSECCO D.O.C.
VINO FRIZZANTE
FILI**

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



Classification: Prosecco D.O.C.
Vino Frizzante

Area of origin: The area of Treviso

Grapes: Glera

Wine-making: 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.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 18/20 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow.

Aroma: Typical strong fruity aroma with scents of peach, pear, banana, green apple and flower hints of wisteria and acacia.

Flavour: Fresh and mellow with an elegant perlage, pleasantly young, fresh and lively.

Alcohol content: 11% Vol.
Total acidity: 5,6 - 6,0 g/l
Residual sugar: 12 - 15 g/l

Serving temperature: 7-9° C.

Gastronomic match: 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.

Awards: Commended - IWC 2012

