

PROSECCO D.O.C.G. BRUT
MILLESIMATO ASOLO VINO SPUMANTE
BIOLOGICO
FILI

His renowned Prosecco Superiore Docg comes from the extraordinary Veneto area of the Asolo Hills. It's a balanced mix between history and tradition, whose grapes are grown following the organic production standard.



Classification: Prosecco D.O.C.G. Asolo Brut
Vino Spumante Biologico

Area of Origin: Montello – Colli Asolani

Grapes: 100% Glera, grown under organic farming

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: 14/18 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow.

Aroma: Elegant bouquet with a well-balanced fruity and flower aroma.

Flavour: Really fresh and round, persistent with citrus notes.

Alcohol Content: 12% vol

Total Acidity: 5,8 - 6 g/l
Residual Sugar: 8 - 12 g/l

Serving Temperature: 6 – 8° C

Gastronomic Match: Excellent as an aperitif and perfect served with fish-based hors d'oeuvres.

Awards: Bronze - I.W.C. 2018
Commended - Decanter