



## FILÒS

Spumante Brut

In the Greek culture, being “Filòs” is to be a friend, to win a friendship. To participate in a “Filos” is to tell a story. To meet for a “filòs” is to celebrate together. “Filòs” by night, like fireworks in the sky in Venice. This is a pleasant Brut from Garganega grapes that are born on the volcanic rocks of Soave.

Perfect wine to enjoy and celebrate with friends.

### Grape variety

100% Garganega from the estate’s own vineyards.

### Viticultural details

Guyot training systems with plant density of 4.800 vines/ha (1,950/acre). Yield of around 70 hl/ha (600 gallons/acre). Soil of lavic basalt with volcanic origin. With south-easterly exposure. Age of the vines 30-40 years.

### Vinification and maturation

The wine is produced from Garganega grapes, harvested at the beginning of September and carefully selected to ensure that only ripe and healthy berries are used. They are destemmed, macerated on the skins and pressed softly. The must undergoes cold, static settling and is then fermented at controlled temperatures. The secondary fermentation lasts almost four months and takes place in a sealed steel tank so allowing the carbon dioxide that develops naturally during fermentation to remain combined with the mass of wine so initiating the sparkling process. The product is then filtered one last time and after a cold standing period of 10 days (at minus 2° centigrade) it is bottled (Italian method).

### Tasting notes

**Colour:** straw yellow with smerald tones.

**Perlage:** lively and persistent.

**Nose:** with notes of flowers, peach and citrus.

**Flavour:** sapid and mineral, with a very pleasant citrus note on the finish.

**Alcohol:** around 11,5% vol.

**Total acidity:** 6.20 g/l

### Serving suggestions

It is ideal as an aperitif or, it can be enjoyed throughout a meal. Perfect wine to enjoy and celebrate with friends. Serve at a temperature of 8°-10°C (48°F).

**Bottle sizes available** 750 ml.



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