



WHITE WINE / 360° COLLECTION



## Filarej

🍷 PIEMONTE D.O.C. MOSCATO SECCO

**Colour:** light gold and green.

**Aroma:** powerful aromas of roses and fresh flowers, Moscato grapes, honey and ripe citrus fruits.

**Palate:** light dry and fresh, containing flavours of ripe grape, with a very slight sweet finish.

**Region:** "Bric del rose" came from the moscato vineyard of Monferrato hills, at altitudes between 250 and 400 m. Limestone-clay soil.

**Vineyard:** Piemonte low Guyot trellis. Average age of vines: 15 years. Planting density 4,000-4,500 vines/ha.

**Wine making:** 7,500 Lt/ha. The fruit was hand harvested at the beginning of September. 100% tank fermented under temperature control. The wine was aged on yeast lees in tank for more than six months before being bottled.

**Analytic data:** alcohol content 12,5% vol. Total acidity 6 g/l.

**Serving temperature:** 8-10°C.

**Packaging:** in cases of 6 and 12 x 750-ml bottles.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13