



TOMMASI[®]
Viticoltori dal 1902

Filodora Prosecco

DENOMINAZIONE DI ORIGINE CONTROLLATA

Filodora Prosecco is the result of the strict selection and careful vinification of grapes grown on the gentle hills of the Valdobbiadene area.

TASTING NOTE

A very bright straw yellow in color, it has a lively mousse and a fine, persistent perlage. The nose offers a delicate bouquet of white flowers and wisteria, citrus fruits and honey. On the palate it is agreeably fresh and easy to drink, with a fine and tastily fruity finish.

GRAPES
Glera 100%

ORIGIN

From the hillside vineyards of the Filodora estate in the area of Valdobbiadene, on soils of morainic origin, rich in rocks deep down.

www.tommasi.com



VINIFICATION and MATURATION
10 days' fermentation in stainless steel vats. Maturation on its yeasts for 30 days, employing the Charmat Method.

ALCOHOL
11% vol.

SERVING TEMPERATURE
6-8°C

RESIDUAL SUGAR
11 g/l

SERVING SUGGESTIONS
Ideal as an aperitif and with light fish dishes, Italian cold cuts or fresh cheeses: this is a versatile sparkler and always perfect for any celebration.

BOTTLE SIZE
750 ml



TOMMASI · FAMILY · ESTATES