



CA' DEL SETTE®

— GOURMET FOOD & BEVERAGE —

PROSECCO DOC

FILACORTA® LINE



The wines of the Filacorta® line have taken their name from the planting techniques of the vineyards which, starting from a certain historical period, began to be arranged in rows. The origin of the "short rows" is linked to the past and the customs of families in the Veneto region who, upon the death of their parents, had to divide the various plots of land between the heirs, thus creating smaller and smaller lots.

From these "short rows", comes our line of Spumanti Filacorta®, wines from grapes selected and cultivated in different plots.

These selected grapes give particular notes and scents to the wine which, through the careful sparkling process, are transformed into a unique product of its kind, with a fine and elegant perlage, suitable for all occasions.

TYPE: Prosecco D.O.C. - Sparkling white wine, 5,5 atm.

GRAPE VARIETY: Glera.

PRODUCTION AREA: Province of Vicenza.

SOIL TYPE: Gravely and silty.

CHARACTERISTICS: Brilliant, pale straw yellow colour with greenish highlights. Fine and elegant perlage. The nose is fruity, floral and herbaceous. Characterized by notes of fresh citrus fruits, green apple and white flowers such as jasmine. On the palate it is very fresh with good sapidity and persistence.

FOOD PAIRINGS: Excellent as an aperitif, with finger food in general and selections of cold cuts and cheeses, pasta with delicate meat sauces and white meat main courses. It is also ideal with summer soups, crudités and seafood dishes.

SERVING TEMPERATURE: 6-8 °C

ALCOHOL CONTENT: 11%vol

CODICE EAN 13 bt. 0,75 L: BT 8050148520283 / BOX x 6 BT 8050148520320



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