



CA' DEL SETTE®

— GOURMET FOOD & BEVERAGE —

SPUMANTE

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: Sparkling white wine, 5,5 atm.

GRAPE VARIETY: Glera, Garganega.

PRODUCTION AREA: Province of Verona and Vicenza.

SOIL TYPE: Gravely and silty.

CHARACTERISTICS: Brilliant, pale straw yellow colour with greenish highlights. Fine and elegant perlage. Floral and fruity nose with strong aromas of pear blossom and elderflower. Fresh notes of peach and pear. On the palate it is fresh and 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, main courses of white meat and pizza. 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 8050148520047 / BOX x 6 BT 8050148520085



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