FILARE 52

(certified vegan wine)



TECHNICAL NOTES

DESIGNATION OF ORIGIN: Oltrepò Pavese DOC Riesling.

GRAPE: Riesling.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. After the fermentation, the wine ages for a minimum of 12 months in insulated stainless-steel vats. The wine is then filtered, stabilised and bottled. It further ages in the bottle for a minimum of 12 months before release.

TASTING NOTES

SIGHT: straw-yellow colour.

NOSE: intense and elegant nose.

PALATE: sapid and dry with a long finish.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs well with seafood, white meat and vegetables.

SERVICE TEMPERATURE: 10 °C.

ALCOHOL: 13,5% vol
(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2023.

PRODUCT OF ITALY.

AWARDS AND ACCOLADES

Naturns Riesling National Contest 2025: Best Riesling in Lombardy
Berebene 2023 and 2024: Value for Money award
Gambero Rosso 2027: Two Red Glasses
Vitae 2027: 90/100
Viniplus 2027: Golden Rose
Viniplus 2026 and 2027: Four Camunian Roses
Winemag Top 100 2024: Daily Wine award
The WineHunter Award 2025: Gold Award

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