



TENUTA  FILODORA

Filadora Prosecco DOC

Prosecco DOC

ESTATE

Tenuta Filadora is located between Conegliano and Valdobbiadene in the most prestigious growing area of the Prosecco appellation. The Tommasi family, standard bearers of the Amarone appellation, purchased the Filadora estate in 2012 in celebration of the 110th anniversary of their winery in Vapolicella.

WINE

Made from 100% Glera, Tenuta Filadora Prosecco is the magnificent result of careful selection and vinification of grapes grown on one small estate. Tommasi has considerable experience producing sparkling wines, having done so for 20 years in the region of Custoza. Because the Prosecco is bottled outside the Prosecco-producing region, it is officially listed as a DOC, but all of the grapes come from a DOCG-designated area.

VINEYARD

Tenuta Filadora consists of 37 acres of vineyards located in the town of Miane, in the heart of the DOCG Prosecco region, halfway between Conegliano and Valdobbiadene.

Vine Age: The vines average around 35 years of age.

Yields: Much lower yields than are permitted in the region (about 9000 kg/ha vs. 13,000 kg/ha).

Grape Variety: 100% Glera

WINEMAKING

Winemaking: Fermentation: 10 days in stainless steel tanks.

Second Fermentation: In large stainless steel tanks, according to the Charmat method, for 30 days.



TASTING NOTE

Delicious as an aperitif or with light dishes. Food friendly and smart, this Prosecco adds an element of festivity to any occasion.