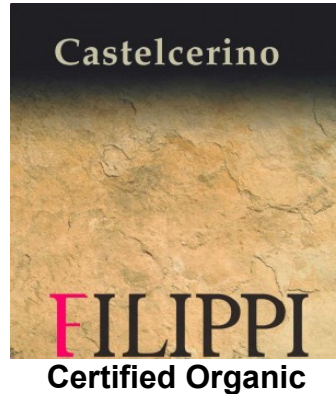




---

## Filippi – Soave Colli Scaligeri, "Castelcerino"

---



**Appellation:** Colli Scaligeri DOC

**Type:** White, dry

**Grape Variety:** Garganega 100%

**Region:** Veneto

---

**Vineyard Notes:** Vineyards: Castelcerino- over 45 years old  
Cultivation method: Guyot and Pergola Veronese - low yield per hectare  
Exposure: south, south-west for most of the year  
Soil: of volcanic origin with typical basalt rocks

---

**Winemaking Notes:** White wine vinification using controlled temperatures only during certain years and only at certain stages of the fermentation and then transfer to stainless by means of gravity without the use of pumps.  
The wine is left to age on the lees for several months and then decanted naturally through coarse filtration.

---

**Tasting Notes:** The color is straw yellow.  
The nose is fine, floral and with good mineral notes.  
The taste is dry, pleasantly fruity with good structure and persistence, and the typical almond aftertaste.  
Ideal as an aperitif, or with fish, shellfish and white meats.

---