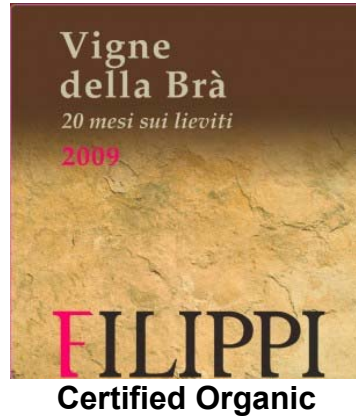




## Filippi – Soave Colli Scaligeri, "Vigne della Bra"

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**Appellation:** Colli Scaligeri DOC  
**Type:** White, dry  
**Grape Variety:** Garganega 100%  
**Region:** Veneto

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**Vineyard Notes:** **Vineyards:** Vigne della Bra'  
**Altitude:** 400 meters above sea level  
**Age:** 60 year old vines  
**Exposure:** south west  
**Soil:** clayey and sandy with the presence of both volcanic basaltic rock as well as limestone

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**Winemaking Notes:** White wine vinification at low temperature and then transfer to stainless by means of gravity without the use of pumps.  
Maturation on the lees for several months (6 to 20), then natural decanting and bottling.

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**Tasting Notes:** **Color:** straw yellow with greenish reflections.  
**Bouquet:** mineral, a little sulfurous, with hints of flowers and herbs.  
**Palate:** fresh, with good flavor, structure and persistence.  
**Serving Suggestions:** Pleasant as an aperitif, ideal accompaniment to dishes based on fish and shellfish. We recommend a temperature of around 10C.

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