

FILIA ROSSO

Filia / fi' l :ia / 'friendship'

Sicilian sun and wind, organic grapes and a spontaneous fermentation without added sulphites. So, Filia was born: A natural red wine, bottled unfined and unfiltered.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety Nerello Mascalese 100%

Alcohol 12.5%

Production 5,400 bottles

Vineyards Miccina in Contessa Entellina, 10-year-old vines located at 430 meters s.l.m. organically grown

Soil Volcanic tuff

Vinification Spontaneous fermentation, malolactic fermentation in stainless steel tank

Aging Stainless steel tank for 6 months

DESCRIPTION

Since the 1960's Nerello Mascalese finds a home in western Sicily's Contessa Entellina (PA). Here, the Di Giovanna family has been cultivating organic vines for five generations. The organic grapes are hand-harvested mid September and destemmed. Spontaneous fermentation, in stainless steel tank without added sulphites. Malolactic fermentation follows. Aged in stainless steel for 6 months before bottling unfined and unfiltered.

Color Bright ruby red

Aroma An expressive bouquet of violets, raspberry and red cherry

Flavor Light bodied and fresh. Layers of red fruits and soft tannins unfold to a refreshing finish

So2: free 5 mg/L total 26 mg /L.

