




TENUTA IL BOSCO
OLTREPÒ PAVESE

Philéo Spumante brut



APPELLATION

Oltrepò Pavese DOC



AREA

Zenevredo (Oltrepò Pavese)



GRAPES

100% Pinot Noir



ALCOHOL LEVEL

11,5% in volume



BOTTLE SIZE

750 ml - 1500 ml

VINIFICATION AND AGEING

The Phileo sparkling wine is made by the extended Charmat method, which takes advantage of the wine's natural lees. These, left in contact with the wine for 12 months, help to give an extremely fine perlage and a complex, refined bouquet.

COLOUR

Straw-yellow with brilliant reflections and a gentle mousse.

BOUQUET

Fresh and fragrant, with a marked fruity character.

FLAVOUR

Mellow yet lively, with very well-balanced acidity.

SERVING TEMPERATURE

Serve at 6° - 8° C. (43° - 46° F.)

FOOD MATCHES

Excellent as an aperitif or for any festive occasion, but also ideal as an elegant wine for drinking throughout a meal.