



*Azienda agricola
dal 1939*

Cà dei Frati®

Tre Filer

Vino da uve stramature dolce

The greatness of a sweet wine is measured by its capacity to retain the balance between sweetness, acidity and savouriness. Tre Filer manages to bring together all these with unexpected sensations. A warm, fragrant wine with hints of dry fruit and honey; persuasive and exciting, it brings with it all the sunshine of autumn. The mouth is enveloped in flavour but it is the acidity of the Turbiana that makes it exclusive. Enchanting with blue-veined cheese but also with dry puff pastries. Serve at a temperature of 12° - 14° C.

Technical data

Vines used: Turbiana, Chardonnay and Sauvignon Blanc

Soil composition: limestone - clay

Cultivation system: double Guyot for the Turbiana and spurred cordon for the rest

Vinification type: steel

Malolactic fermentation: not carried out

Refinement and development: in steel on the fine lees for 12/14 months, followed by 1 year in the bottle

Alcohol content: 13%

Total acidity: 7.50 g/L

Volatile acidity: 0.65 g/L

pH: 3.20

Dry extract: 28 g/L

