



NESTOR FILERI ROSÉ

Wine type: Dry rosé

Variety: Fileri 100%

Category: Protected Geographical Indication Trifylia

Area: From selected vineyards of Trifylia.

Altitude: 300 - 400m

Soil: Sand & clay

Vinification: Rosé classic wine making method. Fermentation at low temperatures of 15° C – 17° C in inox tanks.

Sensory characteristics: NESTOR Fileri is a wine with a pale pink salmon color. The nose reveals aromas of rose flowers and basil. It is rich and well balanced in the mouth, it has a refreshing taste and a long and delicate finish.

Serving suggestions: Soft chesses, light pastas, white or red sauced dishes.

Serve at: 12° C - 14° C

Alcohol: 12,5%