TENUTA^{IL}BOSCO OLTREPO PAVESE



Philéo DOC

Philéo derives from the Greek word "Philia" and translates to "friendship".

VINTAGE NV







GRAPES Pinot Nero



SERVING TEMPERATURE 43°- 46°F



VINIFICATION

The grapes are machine harvested, gently pressed and converted into sparkling wine following the Charmat method. The wine remains on its natural lees for 12 months, which allows it to develop its extremely fine perlage and complex, elegant bouquet.

COLOR

Straw yellow with bright reflections.

BOUQUET

Fresh and fragrant with pleasant fruit undertones.

PALATE

Refreshing and lively, with balanced acidity.

FOOD PAIRINGS

Excellent as an aperitif with celebrations or with light dishes.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13