

# FILIPPO

LIVELY, FRESH AND FRUITY

## IGT Lazio Bianco

Filippo's character is defined by two grape varieties - Chardonnay and Sauvignon Blanc. The former contributes body and full-bodied juiciness, the latter intense flavours and spiciness.



Grape varieties	Chardonnay and Sauvignon Blanc
Vineyards	Vineyard in the township of Grotte di Castro, altitude 410 metres
Vinification	Approx. four weeks of steel tank fermentation at a controlled temperature (16° bis 18° C)
Maturation	Lengthy maturation of the young wine with a short time in the barrique and a longer time in steel tanks
Tasting notes	Fresh, fruity, pronounced spiciness and mineral flavour due to the volcanic soil, the Sauvignon Blanc dominates the bouquet with herbs and fruit, grassy notes, considerable fullness with melting texture
Goes with	Light fish dishes, grilled light meat, Thai curry or as an aperitif
Awards	Gold (93 PAR points) at the International Organic Wine Award 2018
Name	Filippo Miller was Goethe's pseudonym during his Italian journey from September 1786 to May 1788.

Find out more about the Villa Caviciana estate at [www.villacaviciana.com](http://www.villacaviciana.com).  
Please direct your enquiries and orders to [info@villacaviciana.com](mailto:info@villacaviciana.com).

CHARDONNAY,  
SAUVIGNON BLANC

