



Elio Filippino

Vini Pregiati delle Langhe



Barbera d'Alba D.O.C. Superiore "Barba Cesco"

Barba Cesco is an endearment meaning Uncle Francesco, to whom this superlative wine is dedicated. Uncle Francesco was the original owner of the vineyard. Barba Cesco is a limited production wine and the bottles are numbered.

DENOMINAZIONE DI ORIGINE CONTROLLATA

The bouquet is intense and pervading with scents of fruits, flowers and notes of vanilla. A dense and full-bodied taste. This is an important wine, suitable for the most discerning palates. It is ideal for rich main courses, roasted or braised meat, game and well-matured cheese. Its fragrance and scents are highlighted if put into a crystal decanter and then poured into crystal stemware with an ample bowl. Swirl it around the glass to finally taste and appreciate it. Ideal serving temperature is 18°-20°C.

In our Barbera, you will discover all the mystique of our land and our traditions, with winemaking secrets handed down to us by our fathers.

COLOR: Deep ruby red with plum highlights

GRAPE: 100% Barbera

VINEYARDS: The grapes for this Barbera come from the very best vineyards situated on the hills of Serra Capelli and San Cristoforo in Neive

EXPOSURE: South

YIELD PER HL/HA: about 60 qt/hectare

HARVEST: Manual, end of September/first 10 days of October

CELLAR TEMPERATURE: 14°-18°C constant

VINIFICATION: The must obtained by the pressing and the removal of grape stalks, ferments at a controlled temperature of about 28°C for 12-15 days. After racking, the wine is put into barriques, where it rests for 18-20 months, depending on the vintage and the structural features of the wine. During barrel aging the wine rests in cellars at a constant temperature of about 16°C. After the aging process, the wine is bottled to continue the refinement for up to additional 10 months.

ALCOHOL: 14.5%

PRODUCTION: Limited production of 10,000 bottles

