



Elio Filippino

Vini Pregiati delle Langhe



Barbaresco D.O.C.G. RISERVA "Serra Capelli" 10 Years Reserve

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

A complex, rich bouquet full of floral and spicy notes with intense, sweet rolling tannins and a long finish. On the nose, pleasant hints of raspberry, cocoa and vanilla. A full, noble wine with good body.

Ideal serving temperature is 18°-20°C. Do not expose to abrupt changes of temperature. 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.

This wine is for memorable occasions and elegant tables. It is a perfect match for savory stuffed pasta, stewed and braised meats, game and pungent, fully ripe cheeses.

Barbaresco elevates any moment to a special occasion.

COLOR: Intense garnet red with ruby highlights

GRAPE: 100% Nebbiolo

VINEYARD: "Sori Capelli" on the Serra Capelli hills in Neive

EXPOSURE: South

YIELD PER HL/HA: Max 80 qt/hectare

HARVEST: Manual, mid October

CELLAR TEMPERATURE: 14°-16°C constant

VINIFICATION: The grapes are delicately pressed and the stalks are removed. The limpid must ferments in stainless steel vats at a controlled temperature of 26°-28°C for 25 days. After racking, the new wine is put into 225 liter Allier barriques for 30 months. Next, it is bottled and left to age and refine for 7 years. The tenth year the Riserva can be marketed.

ALCOHOL: 15%

PRODUCTION: Limited, only produced in very special years

