



# Elio Filippino

Vini Pregiati delle Langhe



## Barbaresco D.O.C.G. RISERVA "Serra Capelli" 5 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 hill 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 oak barriques for 24 months. Next, it is bottled and left to refine for additional 2 years. The fifth year the Riserva can be marketed.

**ALCOHOL:** 15%

