



Elio Filippino

Vini Pregiati delle Langhe



Barbaresco D.O.C.G. "San Cristoforo"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Fruity bouquet with reminiscences of violet and raspberries. Spicy hints of cinnamon, tobacco and cocoa. Full, enchanting and elegant taste, intense with a good body.

Ideal serving temperature is 18°-20°C. Also very good at 16°-17°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 the moments to remember and sophisticated tables. It is a perfect match for savory stuffed pasta, stewed and braised meats, game and pungent, fully ripe cheeses. Excellent with delicate fruits like strawberries.

Barbaresco elevates any moment to a special occasion.

COLOR: Intense garnet red

GRAPE: 100% Nebbiolo

VINEYARD: "San Cristoforo" on San Cristoforo hill in Neive

EXPOSURE: South - West

YIELD PER HL/HA: Max 80 qt/hectare

HARVEST: Manual, first half of October

CELLAR TEMPERATURE: 14°-18°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 20-25 days. After racking, the new wine is put into 25 and 30 hl Slavonian oak casks for about 24-30 months. Next, it is bottled and left to age for at least 10 to 12 months, to collect all of its character and flavor.

ALCOHOL: 14.5%

