



Elio Filippino

Vini Pregiati delle Langhe



Barbaresco D.O.C.G. "Serra Capelli"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Its bouquet is fruity and spicy, with reminiscences of raspberries and blueberries, and hints of vanilla and cocoa.

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 memorable occasions and elegant tables. It is a perfect match for savory stuffed pasta, stewed and braised meats, game and pungent, fully ripe cheeses. It is excellent with delicate fruits like strawberries.

COLOR: Beautiful, intense garnet red

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, first half of October

CELLAR TEMPERATURE: 14°-16°C

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 225 liter Allier barriques for 12 months, followed by additional 12 months in 25 and 30 hl Slavonian oak casks. Finally it is bottled and left to age for 10-12 months to develop all of its typical character and finesse.

ALCOHOL: 14.5%

