



# Elio Filippino

Vini Pregiati delle Langhe



## Barbera d'Alba D.O.C. "Nuela"

From the Piedmontese dialect meaning "new" or "young".

### DENOMINAZIONE DI ORIGINE CONTROLLATA

*Intense bouquet with hints of ripe fruit. Full, balanced taste with hint of wood on the finish.*

*Ideal serving temperature is 18°C. Best to uncork a few minutes before serving to let the wine develop all its fragrance.*

*This wine is for family dinners. It is excellent with local "bagna cauda" (mixed vegetables with a garlic, oil and anchovy dip) and meat dishes, such as "bollito" (boiled meat and vegetables). It is also a good companion for fully ripe cheeses.*

**COLOR:** Deep ruby red

**GRAPE:** 100% Barbera

**VINEYARD:** The hills of Serra Capelli and San Cristoforo in Neive

**EXPOSURE:** South-West

**YIELD PER HL/HA:** About 90 qt/hectare

**HARVEST:** Manual, end of September

**CELLAR TEMPERATURE:** 14°–18°C constant

**VINIFICATION:** The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°–28°C for 5–7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then, the wine rests a few months in oak barrels, until spring. Finally it is bottled, ready for the table.

**ALCOHOL:** 13.5%

