



Elio Filippino

Vini Pregiati delle Langhe



Barbera d'Alba D.O.C. "Vigna Veja"

From the Piedmontese dialect meaning "old vineyard".

DENOMINAZIONE DI ORIGINE CONTROLLATA

Intense and pervasive fruity bouquet with scents of wood and vanilla. Full and spicy taste, with a good body.

Ideal serving temperature is 18°C. 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 is an important wine, meant to be served at elegant tables and important occasions. Especially suitable for tasty first courses, roasted or braised meat and game, and traditional, fully ripe cheeses.

With BARBERA D'ALBA, any recipe is elevated to a new level!

COLOR: Deep ruby red with hints of purple

GRAPE: 100% Barbera

VINEYARD: Grapes cultivated in the "Vigna Veja" vineyard planted in 1954

EXPOSURE: South

YIELD PER HL/HA: Max 80 qt/hectare

HARVEST: Manual, end of September

CELLAR TEMPERATURE: 14°–18°C constant

VINIFICATION: The grapes are pressed and the stalks are removed. The must ferments at about 28°C for 6-9 days. After racking, before the end of fermentation, the new wine is put in 225 liter Allier barriques for about 18 months, depending on the vintage and the wine's structure. It is subsequently moved into stainless steel vats to rest for 2 months before bottling. It matures and refines in bottle for 5-6 months before reaching the market.

ALCOHOL: 13.5 %

