



# Elio Filippino

Vini Pregiati delle Langhe



## Langhe Rosso D.O.C.

*“4 Amis”*

From Piedmont's dialect meaning “4 Friends”, four varietals create a unique, great blend. A joyous reference to four friends animating a beautiful meal.

### DENOMIMAZIONE DI ORIGINE CONTROLLATA

*Its bouquet is fruity with notes of capsicums, offering a warm, intense and persistent taste.*

*Ideal serving temperature is 18°-20°C. Also very good at 16°-17°C. To fully appreciate the ample aromas serve in large bowled crystal stemware, swirling the wine around the glass before enjoying it.*

*This wine is perfect for a sophisticated dining table. It is excellent with savory pasta dishes, roasted meats and venison, or typical aged cheeses.*

**This wine is a statement to the harmony and balance of different local varietals, coming together like four old friends, to create a great wine.**

**COLOR:** Intense ruby red with prune highlights

**GRAPES:** 50% Cabernet Sauvignon, plus a blend of Barbera, Nebbiolo da Barbaresco and Syrah

**VINEYARDS:** Hills of Serra Capelli and San Cristoforo in Neive

**EXPOSURE:** South and South-West

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

**HARVEST:** Manual, at the beginning of October

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

**VINIFICATION:** After de-stalking and delicately pressing the grapes, the obtained limpid must is fermented in stainless steel vats at a controlled temperature of 26°-30°C. for 8-10 days. After fermenting each grape individually, the wines are assembled and start the agina process in 225 and 500 liter oak barriques for about 12-15 months. Finally, it is bottled and left to mature for additional 6 months, capturing all the notes distinctive of this wine.

**ALCOHOL:** 14%

