



Elio Filippino

Vini Pregiati delle Langhe



Nebbiolo Langhe D.O.C.

DENOMIMAZIONE DI ORIGINE CONTROLLATA

*Its bouquet is fruity with reminiscences of violets and raspberries.
Full, fascinating and intense taste 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 a perfect match for savory pasta, stewed meats and cheeses.

COLOR: Intense garnet red

GRAPE: 100% Nebbiolo

VINEYARD: Serra Capelli and San Cristoforo hills

EXPOSURE: South-West

YIELD PER HL/HA: About 90 qt / hectare

HARVEST: Manual, at the beginning 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 12 days. After racking the new wine is put into 25 and 30 hl Slavonian oak barrels for 12-15 months. Next, it is bottled and left to age and refine for at least 6 months.

ALCOHOL: 13.5%

