



Elio Filippino

Precious Langhe's wines



Barbaresco D.O.C.G.

Riserva 15 Anni "Serra Capelli"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Barbaresco elevates any moment to a special occasion.

GRAPE: Nebbiolo 100%

VINEYARD: "Serra Capelli" on the Serra Capelli hills in Neive

POSITION: Hillside

EXPOSURE: South/West

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Manual, mid October

CONSERVATION: At a constant temperature between 14-16°C

VINIFICATION: Limited to exceptional vintages. The grapes are delicately pressed and the stalks are removed. The limpid must ferments in stainless steel vats at a controlled temperature of 26°C with a maceration for 25 days. After racking, the new wine is put into 225 liter French barriques. Next, it is bottled and left to age for 12 years. The fifteenth year the Riserva can be marketed

COLOR: The color is intense garnet red with orange highlights

NOSE: On the nose, pleasant hints of raspberry, cocoa and vanilla

TASTE: Full, enchanting and elegant taste, intense with a good body

TEMPERATURE: Ideal serving temperature is 16°-18°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

ALCOHOL: 15%

