



# Elio Filippino

*Precious Langhe's wines*



## Barbaresco D.O.C.G.

### *"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:** Southwest

**HARVEST:** Manual, first half of October

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

**CONSERVATION:** At a constant temperature between 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°C with a maceration for 20-25 days. After racking, the new wine is put into 225 liter French barriques for long months. Finally in the bottled to develop all of its typical character and finesse.

**COLOR:** Beautiful, intense garnet red

**NOSE:** Its bouquet is fruity and spicy, with reminiscences of raspberries and blueberries, and hints of vanilla and cocoa.

**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:** 14,5%

