



Elio Filippino



Precious Langhe's wines

Red Wine

"Gentile"

POSITION: Hillside

EXPOSURE: Southeast

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

HARVEST: Hand-picked during the first ten days of September

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

PRODUCTION: The grapes are crushed and delicately destemmed to obtain a clear must. This must then ferments in stainless steel tanks at a controlled temperature of 26°C for about eight days. When fermentation is complete the wine remains in the steel tanks until the spring following the harvest, after which, it is ready for bottling

COLOR: The colour is a deep red with violet highlights

NOSE: The bouquet is crisp, fruity and floral

PALATE: Fruity, enveloping and elegant

TEMPERATURE: It is ideally drunk at a temperature between 14-16°C.

ALCOHOL: 13 %

