



Elio Filippino

Precious Langhe's wines



Barolo D.O.C.G.

“Castiglione Falletto”

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

For any occasion that friends gather, BAROLO delivers that touch of elegance and robustness, in perfect balance for any special event.

GRAPE: Nebbiolo 100%

POSITION: Hillside

EXPOSURE: South - facing

HARVEST: Manual, at the beginning 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°-28°C for 20-25 days. After racking, the new wine is put into 25 and 30 hl Slavonian oak casks for 20-24 months. Next, the wine is bottled and left to age for at least 12 months, to refine and develop its character.

COLOR: Intense garnet red

NOSE: Fruity bouquet with reminiscences of red rose, raspberries, cinnamon and vanilla

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

TEMPERATURE: Ideal serving temperature is 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

ALCOHOL: 14,5 %

