



Elio Filippino

Precious Langhe's wines



Barbaresco D.O.C.G.

Riserva 10 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: Southwest

HARVEST: Manual, mid 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 25 days. After racking, the new wine is put into 225 liter French barriques. Next, it is bottled and left to age and refine for 7 years. The tenth 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%

