



Elio Filippino

Precious Langhe's wines



Piemonte Barbera D.O.C.

"Nuela"

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE: 100% Barbera

POSITION: Hillside

EXPOSURE: Southwest

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

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

CONSERVATION: At a constant temperature of 14-18°C

VINIFICATION: The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°C for 5-7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then, the wine rests a few months in oak barrels, until spring. Finally it is bottled, ready for the table

COLOR: Deep ruby red

NOSE: Intense bouquet with hints of ripe fruit

TASTE: Full, balanced taste

TEMPERATURE: Ideal serving temperature is 18°C. Best to uncork a few minutes before serving to let the wine develop all its fragrance

ALCOHOL: 13,5%

