



Elio Filippino

Precious Langhe's wines



Barbera d'Alba D.O.C.

Superiore "Barba Cesco"

DENOMINAZIONE DI ORIGINE CONTROLLATA

Barba Cesco is an endearment meaning Uncle Francesco, to whom this superlative wine is dedicated. Uncle Francesco was the original owner of the vineyard.

GRAPE: 100% Barbera

VINEYARD: The grapes for this Barbera come from the very best vineyards situated on the hills of Serra Capelli and San Cristoforo in Neive

POSITION: Hilly

EXPOSURE: South/South-West

HARVEST: Manual, end of September/first 10 days of October

CELLAR TEMPERATURE: 14 – 16°C constants

VINIFICATION: The must obtained by the pressing and the removal of grape stalks, ferments at a controlled temperature of about 26°C for 12-15 days. After racking, the wine is put into oak barriques, where it rests for long months, depending on the vintage and the structural features of the wine. During barrel aging the wine rests in cellars at a constant temperature of about 16°/18° C. After the aging process, the wine is bottled to continue the refinement for to additional months

COLOR: Deep ruby red with plum highlights

NOSE: The bouquet is intense and pervading with scents of fruits, flowers and notes of vanilla

TASTE: A dense and fullbodied taste. This is an important wine, suitable for the most discerning palates

TEMPERATURE: Ideal serving temperature is 16°- 18°C. 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

ALCOOL: According to vintage at 14,5 % to 16,5%

