



Elio Filippino

Precious Langhe's wines



Barolo D.O.C.G.

del Comune di La Morra

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: Southwest

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

HARVEST: Manual, the first half of October

CONSERVATION: At a constant temperature between 14-18°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 20/25 days. After racking, the new wine is put in part into oak Casks for a long months. In the bottle it collects all its characteristics and then reaches the market and the table

COLOR : Intense garnet red

NOSE: Harmonious 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 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: 14,5%

