

# 2006 BARBA CESCO

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**ELIO FILIPPINO**  
**PIEDMONT, ITALY**



## **THE WINE:**

100% Barbera from the hills of “Sera Capelli” and “San Cristoforo”. Fermented for 8-12 days, then aged in small oak barrels for 18-20 months.

## **THE ESTATE:**

On the right bank of the Tanaro River, 12km from Alba, this family run estate sits on the steep hilly slopes of the Serra Capelli Hill. The south-west facing vineyards encompass 10 acres and are planted to Nebbiolo, Barbera and Dolcetto. Elio Filippino is the winemaker and his wife Miriam, mother Lucia and sister Ivana all contribute greatly to the production of high quality wines. Traditional winemaking along with biodynamic vineyard practices.

## **~Tasting Notes~**

**Color:** Bright garnet with flashes of ruby.

**Aromas:** Intense and pervading fruity fragrance with scents of wood.

**Flavors & Texture.** Dark black berry and plum fruits, with trademark Barbera acidity and richness.

**Food Pairing.** Roasted or braised meat, or well matured cheeses.