

2008 ELIO FILIPPINO 10 YEAR RISERVA BARBARESCO ELIO FILIPPINO, NEIVE, PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from the Serra Capelli Barbaresco vineyard on the Serra Capelli hill near Neive. Fermented for 18-20 days in stainless steel, then transferred into Allier French oak barrels for 30 months. Aged for another 84 months in bottle before being sold in the tenth year. The grapes come from the oldest section of the vineyard and are triple sorted to insure only perfectly ripened grapes make it into this Riserva. Then when Elio is bottling his Riserva he selects one single barrel (less than 300 bottles) for this 10 Year Riserva. The bottled wine rests in his cellar for seven more years before being released on the tenth year.

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 wine making along with biodynamic vineyard practices.

TASTING NOTES:

Color: bright ruby with an orange halo

Aromas: sweet red fruits, dried roses, exotic spices, candle box and tobacco

Flavor & Texture: ripe berry and cherry fruit mingle with dusty cocoa and floral notes; the tannins are mellowed by ten years of age yet still provide structure for 15 more years of drinking

Food Pairing: herb crusted dry aged prime rib drizzled with truffle oil

-DRINK NOW THROUGH 2033-