

2008 '4 AMIS'

**ELIO FILIPPINO
PIEDMONT, ITALY**



THE WINE:

A very unique and special blend of Cabernet, Nebbiolo, Barbera and Syrah. Each varietal is fermented separately then blended. The wine is then aged for 12-15 months in small French oak barriques. Very limited production of less than 400 cases.

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: Dark magenta with violet halo.

Aromas: Candied black cherry and dried flowers.

Flavors & Texture. Ripe and fresh with blackberry and cherry. Rich and full bodied with sweet tannins.

Food Pairing: Fresh pasta with sundried tomatoes, mozzarella and a touch of cream.

~ Drink now through 2018 ~