

2008 “CASTIGLIONE FALLETTO” BAROLO

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from the Castiglione Falletto sub-region of Barolo. Fermented for 18-20 days in stainless steel, then transferred into large Slovenian oak casks for 24 months. Aged for another 12 months in bottle before being sold in the fourth year. The wine is a blend of three vineyard sites in the historic commune of Castiglione Falletto.

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 trademark Nebbiolo orange.

Aromas: Red raspberries and currants accented by dried floral and cocoa scents.

Flavors: Medium body with intense flavors of red fruits with notes of vanilla and spice. Complex palate of sweet cherry and pressed-dried rose petals.

Food Pairing: Risotto with sliced filet mignon, wild mushrooms and truffle oil.

~Drink now through 2023~