

# 2008 "SAN CRISTOFORO" BARBARESCO

ELIO FILIPPINO  
PIEDMONT, ITALY



## THE WINE:

100% Nebbiolo from the San Cristoforo vineyard in the village of Neive. Fermented for 18-20 days in stainless steel, then transferred into large Slovenian oak casks for 18 months. Aged for another 24 months in bottle before being sold in the fifth 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 winemaking along with biodynamic vineyard practices.

## ~Tasting Notes~

**Color:** Deep garnet with flashes of trademark Nebbiolo orange.

**Aromas:** Red raspberries surrounded by dried floral and herbal scents.

**Flavors:** Medium body with intense flavors of spicy dark fruits and notes of tobacco and leather. Complex palate of sweet cherry and pressed-dried rose petals.

**Food Pairing:** Large stuffed pasta shells with ricotta cheese and homemade tomato gravy.

~Drink now through 2023~