

2008 'SORI CAPELLI' BARBARESCO

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from the "Sori Capelli" vineyard on the Serra Capelli hill near Neive. Fermented for 18-20 days in stainless steel, then transferred into Allier French oak barrels for 24 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 ruby.

Aromas. Deep cherry surrounded by dried floral and spices.

Flavors. Medium body with intense flavors of spicy dark fruits and notes of pipe tobacco. Complex palate of sweet cherry and pressed-dried rose petals with good spicy Nebbiolo nuances.

Food Pairing. Seared venison in a portabella-Barbaresco reduction sauce.

~Drink now through 2028~