

2008 “VIGNA VEJA” BARBERA D’ALBA

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

A very special old vine Barbera planted in 1954. The wine is fermented in native yeast and then aged for 18 months in small French oak barriques. Very limited production of less than 400 cases with extremely low yields resulting in bold tannins and great intensity.

THE ESTATE:

On the right bank of the Tanato 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 ruby with purple flashes.

AROMAS: Dried black cherry, flowers, and spice.

FLAVORS AND TEXTURE: Rich and fresh with dusty blueberry and cherry. Rich and full bodied with sweet tannins and bold acidity. Dry finish yet very forward with fruit on the nose and palate.

FOOD PAIRING: Fresh pasta with sundried tomatoes, mozzarella and a touch of cream.

~ DRINK NOW THROUGH 2018 ~