

2009 “SORI CAPELLI” RISERVA 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 reflections of a ruby–orange.

Aromas: Violet flowers and ripe red berries mix with clay–like earth tones and whispers of black tea leaves and tobacco.

Flavors & Texture. Red cherry and baker’s chocolate notes giving way to coffee, dried rose petals and spicy sandalwood and cedar. The bold bracing tannins will mellow over the 20 year life span of this wine.

Food Pairing. Grilled prime aged filet with Porcini mushroom brandy cream–sauce.

~ Drink now through 2029 ~