

2010 LA MORRA BAROLO

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from a two acre plot in the legendary Barolo commune of La Morra. With a total production of between 2,000 – 3,000 bottles the winemaking and harvesting is all done by hand. Aged 24 months in Slovenian oak casks and an additional 18 months in the bottle prior to release.

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: Dark garnet red with just hints of Nebbiolo orange hue.

AROMAS: Red cherry, violets, orange peel and tobacco.

FLAVORS AND TEXTURE: Red berries and crushed rose petal with subtle hints of spice. Round and voluptuous on palate.

FOOD PAIRING: A savory pasta dish like gnocchi in a gorgonzola cream sauce with fresh sage and chopped walnuts.

~ DRINK NOW THROUGH 2026 ~