

2010 “ROSE DI SAN CRISTOFORO”

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

This vintage 2010 bubbly is made from 100% Nebbiolo from the San Cristoforo Cru property in Barbaresco. Made using the traditional method for Champagne (“Methode Champenois” or “Methode Traditionelle”) with secondary fermentation occurring in each individual bottle.

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. Pale salmon pink.

Aromas. Red berry, mineral and toasted bread.

Flavors. Subtle red fruits with citrus. Elegant and light with a creamy texture.

Food Pairing: Very versatile, will pair well with fried seafood hors d’oeuvres to soft cheeses.

~ Drink now through 2022 ~