

2011 BARBA CESCO

ELIO FILIPPINO
PIEDMONT, ITALY



THE WINE:

100% Barbera from the hills of “Sera Capelli” and “San Cristoforo”. Fermented for 8 – 12 days, then aged in small oak barrels for 18 – 20 months. Vineyard was planted 60 years ago.

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 purple with flashes of ruby.

AROMAS: Intense berry and black cherry fragrance with scents of sweet cedar and dark chocolate.

FLAVORS AND TEXTURE: Dark black berry and cherry fruits, with trademark Barbera acidity and richness. Terrific structure and tannins.

FOOD PAIRING: Risotto with wild mushrooms, herbs and thinly sliced filet mignon.

~ DRINK NOW THROUGH 2025 ~