

2011 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 grapes come from the oldest section of the vineyard and are triple sorted to insure only perfectly ripened grapes make it into this Riserva. Less than 3,000 bottles made.

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 wine making along with biodynamic vineyard practices.

TASTING NOTES:

Color: garnet red with reflections of blood orange

Aromas: sweet, ripe berries with nuances of dried flowers, tobacco, candle box, and exotic spice

Flavor & Texture: firm and well structured tannins are supported by layers of red fruits, rose petals, licorice and spice

Food Pairing: grilled dry aged, prime filet mignon with a wild mushroom and brandy cream sauce

-DRINK NOW THROUGH 2031-