

2012 ELIO FILIPPINO 4 AMIS

PIEDMONT, ITALY



THE WINE:

A very unique and special blend of Cabernet, Nebbiolo, Barbera and Syrah. Each varietal is fermented separately then blended. The wine is then aged for 12-15 months in small French oak barriques. Very limited production of less than 400 cases.

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: blood orange reddish

Aromas: spiced berries and candle box with dried flowers

Flavor & Texture: round and medium bodied with cherry and exotic spices

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

-DRINK NOW THROUGH 2024-