

2012 ELIO FILIPPINO LA MORRA BAROLO

ELIO FILIPPINO WINES, NEIVE, 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. The 2012 vintage was a cooler year where growers battled early frost, a delayed fruit set and then hail in September. The resulting wines show classic Barolo firm tannins and lower alcohol levels. This is a vintage that will reward the patient drinkers who can allow 6-10 years of bottle age before opening the wines. 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 methods are used along with biodynamic vineyard practices.

TASTING NOTES:

Color: dense ruby with hints of orange

Aromas: dried black cherry, rose petals, exotic spices and leather

Flavor & Texture: raspberry, baking spices, and dried cherry with firm tannins and round structure

Food Pairing: slow cooked braised meats with wild mushrooms

-DRINK NOW THROUGH 2027-