

2012 ELIO FILIPPINO ROSE DI SAN CRISTOFORO SPUMANTE BRUT

ELIO FILIPPINO, PIEDMONT, ITALY



THE WINE:

100% Nebbiolo grapes from the San Crisoforo Cru vineyard near Neive, Piedmont. Made in the Classic Method (Methode Champenoise) where fermentation occurs within each bottle the wine spent 24 months on the lee's prior to disgorgement. Limited contact with the skins and gentle pressing resulted in the light salmon - pink color. Less than 350 cases 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 winemaking along with biodynamic vineyard practices.

TASTING NOTES:

Color: pale salmon-pink

Aromas: rose petals, citrus fruit, and cranberry

Flavor & Texture: bright and festive in the mouth with strawberry, toast and tart citrus

Food Pairings: very versatile, will pair well with fried seafood hors d'oeuvres to soft cheeses

-DRINK NOW THROUGH 2022-

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