

# 2012 ELIO FILIPPINO SAN CRISTOFORO BARBARESCO PIEDMONT, ITALY



## THE WINE:

Made with 100% Nebbiolo grapes from the San Cristoforo vineyard in the village of Neive. Fermented for 18-20 days in stainless steel then transferred into large Slovenian oak casks for 18 months. Aged for another 24 months in bottle before being sold in the fifth year.

Winemaker: Elio Filippino

Production: 700 cases in 2012

## 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. The winery is famous for its Barbaresco DOCG wines capable of decades of ageing. Elio Filippino is the winemaker and mother Lucia, and sister Ivana, all contribute greatly to the production of high-quality wines using traditional winemaking methods along with biodynamic vineyard practices.

## TASTING NOTES:

**Color:** vivid ruby with hints of brick and orange

**Aromas:** wild berries and rose petals mix with candlebox and hints of tobacco

**Flavor & Texture:** deep core of red fruits with dried flowers and herbs leading to a bold, dry finish with rustic tannins and backbone

**Food Pairings:** large stuffed pasta shells with Ricotta and Mozzarella cheese and homemade tomato-Bolognese gravy

-DRINK NOW THROUGH 2027-