

2012 SORI CAPELLI BARBARESCO

ELIO FILIPPINO, NEIVE, PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from the Serra 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. Elio make less than 1,000 cases per year of this single vineyard Barbaresco

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: garnet red with flashes of orange hued ruby

Aromas: red berries and sweet floral notes enhanced by candlebox spice and tobacco

Flavor & Texture: sweet cherry, exotic Asian spices and rose petals with dry tannins leading to a long, complex finish worthy of 10 plus years of additional aging

Food Pairing: seared venison in a portabella-Barbaresco reduction sauce

-DRINK NOW THROUGH 2028-