

2015 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 3,000–4,000 bottles the winemaking and harvesting is all done by hand. The 2015 vintage was a welcome return to more normal weather after the very difficult 2014 season. After a long, hot Summer the cooler early Fall, coupled with some light rains, allowed alcohol levels to be balanced with firm acids. The resulting wines show classic Barolo tannins, moderate alcohol levels and elegant perfumed fruit. 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 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: maroon - ruby with flashes of orange

Aromas: red berry, cherry, rose petals, menthol and leather

Flavor & Texture: raspberry, Eastern spices and dried fruit with firm tannins and structure

Food Pairing: slow cooked braised meats with wild mushrooms

-DRINK NOW THROUGH 2030-