

2015 ELIO FILIPPINO SAN CRISTOFORO BARBARESCO

ELIO FILIPPINO, NEIVE, 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 bottles before being sold in the fifth year.

Winemaker: Elio Filippino

Production: 700 cases in 2015

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 vineyard manager, he is completely dedicated to the production of high-quality wines using traditional winemaking methods along with biodynamic vineyard practices.

TASTING NOTES:

Color: light ruby with an orange hue

Aromas: intense, penetrating red fruits led by cherries also show tobacco spice and rose petals

Flavor & Texture: red cherry and berry leads the way with the exotic spices and dried flower notes; the texture is silky and seamless despite the bold tannins

Food Pairing: stuffed pasta shells with ricotta and mozzarella cheese and homemade tomato-Bolognese gravy

-DRINK NOW THROUGH 2030-