

2016 BARBA CESCO BARBERA D'ALBA SUPERIORE

ELIO FILIPPINO, NEIVE, PIEDMONT, ITALY



THE WINE:

100% Barbera from the hills of Serra Capelli and San Cristoforo. Fermented for 8–12 days, then aged in small oak barrels for 18–20 months. Vineyard was planted 60 years ago. The wine's name pays homage to Elio's uncle Francesco to whom this wine is dedicated. There were 9,000 bottles made in 2016.

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: dense purple with flashes of ruby

Aromas: ripe black cherry, violets, and hints of freshly cut wood

Flavor & Texture: sweet black fruits are met with cooking spices and subtle traces of vanilla

Food Pairing: risotto with wild mushrooms, herbs, pink sea salt and thinly sliced filet mignon

-DRINK NOW THROUGH 2030-