

2016 ELIO FILIPPINO GAVI

PIEDMONT, ITALY



THE WINE:

100% Cortese from the Langhe hills of Piedmont, Italy. The wine is fermented in stainless steel at cool temperatures to preserve freshness and purity of fruit. The Cortese varietal is native to this region and the wines produced from vineyards near Gavi are known to be the best examples of Cortese in Italy.

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 wine making methods are used along with biodynamic vineyard practices.

TASTING NOTES:

Color: straw gold with light green reflections

Aromas: fresh pear and chalky mineral with hints of citrus fruit

Flavor & Texture: lime and crisp pear lead to a dry, medium bodied palate with good crisp acidity

Food Pairing: serve with lighter, white fish such as petrale sole Milanese with a citrus aioli sauce

-DRINK NOW THROUGH 2021-