

# 2011 Elio Filippino 10 Year Riserva Barbaresco Elio Filippino, Neive, Piedmont, Italy



## **The Wine:**

100% Nebbiolo from the Serra Capelli Barbaresco vineyard on the Serra Capelli hill near Neive. Fermented for 18-20 days in stainless steel, then transferred into 100% new Allier French oak barrels for 30 months. Aged for another 90 months in the bottle before being sold in the tenth year. The grapes come from the oldest section of the vineyard and are triple sorted to ensure only perfectly ripened grapes make it into this Riserva. When Elio is bottling this 10-year Riserva he selects one or two barrels (less than 600 bottles) for this wine. The 2011 vintage was terrific for this region with a perfect combination of warm, dry days and periodic rains to keep the vines healthy and the grapes lively in acids.

## **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:** dense ruby with a brick and red hue

**Aromas:** sweet cherry, Sandalwood, dried roses and candle box spice

**Flavor & Texture:** dark chocolate covered red fruits and exotic Eastern spice with hints of espresso and creamy oak

**Food Pairing:** herb crusted dry aged prime rib drizzled with truffle oil

**-Drink Now Through 2031-**