

2016 Elio Filippino 4 Amis

Piedmont, Italy



The Wine:

A very unique and special blend of Cabernet Sauvignon (50%), Barbera (25%), Nebbiolo (15%), and Syrah (10%). Each varietal is fermented separately then blended. The wine is then aged for 15 months in small French oak barriques. Very limited production of less than 400 cases. The name " 4 Amis " translates in English to the "4 friends" referencing how the four varietals get along so well together in the bottle.

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: ruby-maroon

Aromas: dried red fruits, violet flowers and exotic spices

Flavor & Texture: sweet red currant and berry mingle with dried flowers and herbs; rich and round on the palate with mild tannins and fresh acidity

Food Pairing: grilled dry aged, prime filet mignon with a wild mushroom and brandy cream sauce

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