



# Elio Filippino

Precious Langhe's wines



## Langhe Bianco D.O.C.

*"4 Amises"*

### DENOMINAZIONE DI ORIGINE CONTROLLATA

**GRAPE VARIETY:** Viognier, Arneis, Favorita, Nascetta

**POSITION:** Hillside

**EXPOSURE:** Southwest

**CLIMATE:** Cold winters, hot, sunny summers, rain in spring and fall

**HARVEST:** Hand-picked during the first ten days of September.

**CONSERVATION:** At a constant temperature between 10-15°C.

**PRODUCTION:** The grapes are delicately pressed and the stems removed. The resulting must ferments in 225-litre French oak barriques at a temperature between 20-22°C for about 20 days. When fermentation is complete the wine undergoes a lengthy élevage in these barriques until bottling. During these months of élevage, a lees stirring of the wine is carried out once a month to help develop aromas

**COLOR:** The colour is an intense yellow with greenish highlights

**NOSE:** The bouquet is floral with sensations of vanilla and forest fruits. On the palate there are citrus notes

**PALATE:** Fruity, enveloping and elegant

**TEMPERATURE:** The ideal serving temperature is between 8-10°C, but this wine can also be served at 16-18°C, like a red wine

**ALCOHOL:** 13 %

