



Elio Filippino



Precious Langhe's wines

Langhe Nebbiolo D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE: 100% Nebbiolo

VINEYARD: Serra Capelli and San Cristoforo hills

POSITION: Hilly

EXPOSURE: South/West

HARVEST: Manual, at the beginning of October

CELLAR TEMPERATURE: 14 – 16°C. constants

VINIFICATION: The grapes are delicately pressed and the stalks are removed. The limpid must ferment in stainless steel vats at a controlled temperature of 26°C for 12 days. After racking the new wine is put into 25 and 30 hl Slavonian oak barrels for long months. Next, it is bottled for reaching the market

COLOR: Garnet red

NOSE: Its bouquet is fruity with reminiscences of violets and raspberries

TASTE: Full, fascinating and intense taste with a good body

TEMPERATURE: Ideal serving temperature is 16°- 18°C. Do not expose to abrupt changes of temperature. Its fragrance and scents are highlighted if put into a crystal decanter and then poured into crystal stemware with an ample bowl. Swirl it around the glass to finally taste and appreciate it

ALCOHOL: 13,5% - 14 %

