



Elio Filippino

Precious Langhe's wines



Barbaresco D.O.C.G.

Riserva 5 Anni "Serra Capelli"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Barbaresco elevates any moment to a special occasion.

GRAPE: Nebbiolo 100%

VINEYARD: "Serra Capelli" on the Serra Capelli hills in Neive

POSITION: Hillside

EXPOSURE: Southwest

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Manual, mid October

CONSERVATION: At a constant temperature between 14-16°C

VINIFICATION: The grapes are delicately pressed and the stalks are removed. The limpid must ferments in stainless steel vats at a controlled temperature of 26°C with a maceration for 20 - 25 days. After racking, the new wine is put into 225 liter French oak barriques. Next, it is bottled and left to refine for additional 2 years

COLOR: Intense garnet red with ruby highlights

NOSE: On the nose, pleasant hints of raspberry, cocoa and vanilla

TASTE: Full, enchanting and elegant taste, intense 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: 15%

