



# Elio Filippino



*Precious Langhe's wines*

## Langhe Rosso D.O.C.

### "4 Amis"

#### DENOMINAZIONE DI ORIGINE CONTROLLATA

From Piedmont's dialect meaning "4 Friends", four varieties create a unique, great blend. A joyous reference to four friends animating a beautiful meal.

**GRAPE:** Cabernet Sauvignon, Barbera d'Alba, Nebbiolo, Syrah

**VINEYARD:** Hills of San Cristoforo and Serra Capelli in Neive

**POSITION:** Hillside

**EXPOSURE:** Southwest

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

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

**CONSERVATION:** At a constant temperature between 14-18°C

**VINIFICATION:** After de-stalking and delicately pressing the grapes, the obtained limpid must is fermented in stainless steel vats at a controlled temperature of 26°C. and with maceration 10/12 days. After fermenting each grape individually, the wines are assembled and start the aging process in oak barriques for long months. Finally, it is bottled, capturing all the notes distinctive of this wine. It matures and refines in bottles months before reaching

**COLOR:** Intense ruby red with prune highlights

**NOSE:** Its bouquet is fruity with notes of capsicums, offering a warm, intense and persistent taste

**TASTE:** Intense, persistent with hints of prunes and plums

**TEMPERATURE:** Ideal serving temperature is 16°/18°C. To fully appreciate the ample aromas, serve in large bowled crystal stemware, swirling the wine around the glass before enjoying it

**ALCOHOL:** 14 %

