

2012 Elio Filippino 10 Year Riserva Barbaresco Elio Filippino, Neive, Piedmont, Italy



The Wine:

100% Nebbiolo from the Serra Capelli Barbaresco vineyard on the Serra Capelli hill near Neive. Fermented for 18-20 days in stainless steel, then transferred into 100% new Allier French oak barrels for 30 months. Aged for another 90 months in the bottle before being sold in the tenth year. The grapes come from the oldest section of the vineyard and are triple sorted to ensure only perfectly ripened grapes make it into this Riserva. When Elio is bottling this 10-year Riserva he selects one or two barrels (less than 600 bottles) for this wine. The 2012 vintage was a "classic" vintage meaning slightly cooler resulting in lower sugars and higher acids.

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 wife Miriam, 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 with a brick red hue.

Aromas: Perfumed red cherry, Sandalwood, roses and exotic spice.

Flavor & Texture: Chocolate covered red fruits with eastern spice. Fine grained tannins with a deep core of acidity.

Food Pairing: Herb crusted dry aged prime rib drizzled with truffle oil.

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