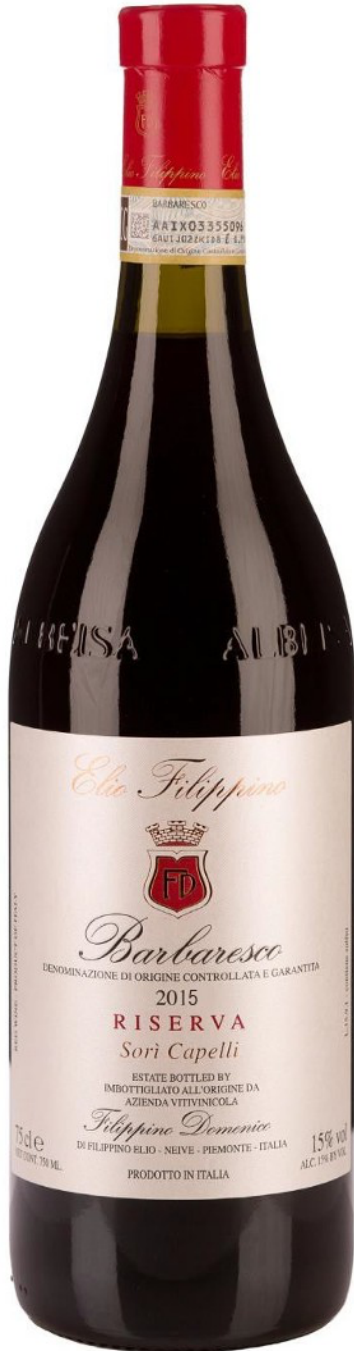


2015 Serra Capelli Riserva Barbaresco **Elio Filippino, Piedmont, Italy**



The Wine:

100% Nebbiolo from the Serra Capelli vineyard on the Serra Capelli hill near Neive. Fermented for 18-20 days in stainless steel, then transferred into Allier French oak barrels for 24 months. Aged for another 24 months in bottle before being sold in the fifth 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. The 2015 vintage was a classic year with generous Spring rain followed by a scorching hot Summer. The harvest was slightly earlier than normal with a large crop of fully ripened fruit. Less than 3,000 bottles were made.

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 mother Lucia and sister Ivana; all contribute greatly to the production of high-quality wines. Traditional wine making along with biodynamic vineyard practices.

Tasting Notes:

Color: bright garnet red with reflections of orange

Aromas: dried red berries, with tobacco, menthol and exotic spices

Flavor & Texture: firm and well-structured tannins are supported by layers of red fruits, rose petals, cedar and spice

Food Pairing: grilled dry aged, prime filet mignon with a wild mushroom and Cognac cream sauce

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