# 2016 Sori Capelli Barbaresco

## Elio Filippino Wines, Neive, 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 12 months. Aged an additional 12 months in large casks before being bottled, then aged for another 24 months in bottle before being sold in the fifth year. Elio makes less than 1,000 cases per year of this single vineyard Barbaresco.

#### The Estate:

Located 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 winemaking methods are used along with biodynamic vineyard practices.

### **Tasting Notes:**

**Color:** Bright ruby red with hints of orange.

**Aromas:** Red berries and violet floral notes enhanced by candle box spices.

**Flavor & Texture:** Red fruits, exotic Asian spices and rose petals with dry, deeply structured tannins leading to a long, complex finish.

**Food Pairing:** Seared venison in a portabella-Barbaresco reduction sauce.

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