



Elio Filippino

Precious Langhe's wines



Barolo D.O.C.G. *Riserva*

DENOMIMAZIONE DI ORIGINE CONTROLLATA E GARANTITA

For any occasion that friends gather, BAROLO delivers that touch of elegance and robustness, in perfect balance for any special event.

GRAPE VARIETY:: Nebbiolo 100 %

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

PRODUCTION: The grapes undergo a soft crushing and destemming leading to a clear must. This must ferments in steel tanks at a controlled temperature of 26°C and macerates for 20-25 days. After racking, the wine undergoes a lengthy maturation in oak barrels, which is continued with a lengthy bottle-ageing. Bottle-ageing confers the wine's final character, at which time the wine is sent to market and from there to consumer tables

COLOR: An intense ruby-red

NOSE: Fruity, floral and spicy with notes recalling red rose, raspberry, cinnamon and cocoa

TASTE: Generous, enveloping and elegant, while at the same time, full-bodied and intense

TEMPERATURE: Ideal at 16-18°C; never subject the wine to abrupt changes in temperature. After a lengthy stay in the bottle, the nose develops and releases more easily if the wine is decanted into a wide-based crystal carafe. Use large, wide-bowled crystal glasses to swirl and appreciate the elegance of the wine's aromas

ALCOHOL: 14,5%

