

Elio Filippino Piemonte Barbera Nuela

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Italy - Piemonte - Piemonte Barbera

Deep ruby red color. Intense bouquet with hints of ripe fruit. Finishes with a full, balanced taste

Specifications

Appellation	Piemonte Barbera
Varietals	100% Barbera
Soil type	Clayey limestone
Vinification	Hand-picked during end of September and the first ten days of October. The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°C for 5-7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then the wine rests a few months in oak barrels until spring when it is bottled and ready for the table.
Production	1000 (9-liter cases)
Pairings	Pizza, pasta, charcuterie or a simple weeknight dinner.



Codes, Weights and Measures

UPC	7 84585 03349 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03349 9
Case Weight	33
Cases/Pallet	50
Layers/Pallet	10
ABV	13.00%
SRP	\$ 25.99 USD 750mL Bottle