



Elio Filippino

Precious Langhe's wines



Barbaresco D.O.C.G.

Riserva 5 Anni "San Cristoforo"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Barbaresco elevates any moment to a special occasion.

GRAPE: Nebbiolo 100%

VINEYARD: "San Cristoforo" on San Cristoforo hill in Neive

POSITION: Hillside

EXPOSURE: South/ Southwest

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Manual, first half of October

CONSERVATION: At a constant temperature between 14-18°

VINIFICATION: The best grapes are delicately pressed and the stalks are removed. The must ferments in stainless steel vats at a controlled temperature of 26°C with a maceration of 20 to 25 days. After racking, the new wine is put into 25 e 30 H Slavonian oak casks for long months. Next, it is bottled and left to age for at least an additional 24 months.

COLOR: The color is an intense garnet red with orange reflections

NOSE: The scent is fruity and spicy. On the nose there are hints reminiscent of raspberry, cocoa, leather

TASTE: Full, enchanting and elegant taste, intense with a good body

TEMPERATURE: Ideal serving temperature is 16°-18°C. Do not expose to abrupt changes of temperature. Its fragrance and scents are highlighted if put into a crystal decanter and then poured into crystal stemware with an ample bowl. Swirl it around the glass to finally taste and appreciate it. This wine is for moments to remember and sophisticated tables

ALCOHOL: 15%

