



Elio Filippino

Vini Pregiati delle Langhe



Barbaresco D.O.C.G.

Riserva 10 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 hills in Neive

POSITION: Hillside

EXPOSURE: Southwest

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

HERVEST: Manual, first half of October

CONSERVATION: At a constant temperature between 14-16°C

PRODUCTION: 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 25 days. After racking, the new wine is put into 15-25 hl Slavonian oak casks for long months. Next, it is bottled and left to age for at least 7 years. The tenth year the wine is ready for the market.

COLOR: Intense garnet red

NOSE: Fruity bouquet with reminiscences of violet and raspberries. Spicy hints of cinnamon, tobacco and vanilla

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

ALCOHOL: 15%

