

Elio Filippino Piemonte Barbera Nuela

Elio Filippino

Italy - Piemonte - Piemonte Barbera

COLOR: Deep ruby red

NOSE: Intense bouquet with hints of ripe fruit

TASTE: Full, balanced taste

Specifications

Appellation	Piemonte Barbera
Varietals	100% Barbera
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. Finally it is bottled, ready for the table



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	41
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 34.99 USD 750mL Bottle