

Elio Filippino Barbaresco Riserva San Cristoforo

Elio Filippino

Italy - Piemonte - Barbaresco DOCG

Made from 100% manual harvest Nebbiolo, the wine comes from the hillsides of San Cristoforo hill in Neive enjoying a south-southwest exposure. The fruity bouquet offers subtle notes of violet and raspberries, combining with spicy hints of cinnamon, cocoa and leather. Full, enchanting and elegant taste, intense with a good body.

Specifications

Appellation	Barbaresco DOCG
Varietals	100% Nebbiolo
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.



Codes, Weights and Measures

UPC	7 84585 03117 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03117 4
Cases/Pallet	72
Layers/Pallet	9
ABV	15.00%
SRP	\$ 79.99 USD 750mL Bottle

Reviews and News

- 2015 Elio Filippino Barbaresco Riserva San Cristoforo - 94 PTS - JD
- 2015 Elio Filippino Barbaresco Riserva San Cristoforo - 93 PTS - JS
- 2015 Elio Filippino Barbaresco Riserva San Cristoforo - 90 PTS - WE