

Elio Filippino Barbera d'Alba Superiore

Elio Filippino

Italy - Piemonte - Barbera d'Alba DOC

This 100% Barbera shows an intense fruity bouquet with subtle vanilla and toasty notes. Full and spicy flavors, and a good body.



Specifications	
Appellation	Barbera d'Alba DOC
Varietals	100% Barbera
Vinification	The grapes are pressed and the stalks are removed. The must ferments at about 26°C for 6-9 days. After racking, before the end of fermentation, the new wine is put in 225 liter Allier barriques for long months, depending on the vintage and the wine’s structure. It is subsequently moved into stainless steel vats to rest for some months before bottling.
Production	833 (9-liter cases)

Codes, Weights and Measures	
UPC	7 84585 03118 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03118 1
Case Weight	41
Cases/Pallet	72
Layers/Pallet	9
ABV	15.50%
SRP	\$ 39.99 USD 750mL Bottle