

Elio Filippino Barolo Riserva

Elio Filippino

Italy - Piemonte - Barolo DOCG

This 100% Nebbiolo offers a fruity, floral and spicy bouquet of red roses, raspberry, cinnamon and cocoa. It is generous, enveloping and elegant in the mouth, yet intense and full-bodied.

Specifications

Appellation	Barolo DOCG
Varietals	100% Nebbiolo
Vinification	The grapes undergo a soft crushing and destemming leading to a clear must. This must ferments in steel tanks at a controlled temperature of 26°C and macerates for 20-25 days. After racking, the wine undergoes a lengthy maturation in oak barrels, which is continued with a lengthy bottle-ageing. Bottle-ageing confers the wine's final character, at which time the wine is sent to market and from there to consumer tables.



Codes, Weights and Measures

UPC	7 84585 03120 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03120 4
Case Weight	18
Cases/Pallet	72
Layers/Pallet	9
ABV	14.50%
SRP	\$ 77.99 USD 750mL Bottle

Reviews and News

2015 Elio Filippino Barolo Riserva - 92 PTS - JD