

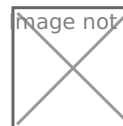
# Elio Filippino Barbera d'Alba Superiore

## 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.

Image not found or type unknown



## Specifications

<b>Appellation</b>	Barbera d'Alba DOC
<b>Varietals</b>	100% Barbera
<b>Vinification</b>	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.
<b>Production</b>	833 (9-liter cases)

## Codes, Weights and Measures

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