

# 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

<b>Appellation</b>	Piemonte Barbera
<b>Varietals</b>	100% Barbera
<b>Vinification</b>	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

<b>UPC</b>	7 84585 03349 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03349 9
<b>Case Weight</b>	41
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	14
<b>SRP</b>	\$ 34.99 USD 750mL Bottle