



CANTINA FILIPPO FILIPPI

Soave Colli Scaligeri 'Castelcerino'

Filippo Filippi's wines capture in bottle the unadulterated expression of his family's land, special parcels planted to ancient Garganega vines. His home and cantina in Castelcerino sits at the summit of Monte Calprea, an ancient volcano, one of many that make up Soave's highest peaks and its most treasured vineyard soils. It is a secluded spot, with some 40 acres of vineyards surrounded by an equal surface of wild forest, rich in its biodiversity—a cornerstone of Filippi's biodynamic philosophy.

WINERY: Cantina Filippo Filippi

WINEMAKER: Filippo Filippi

ESTABLISHED: 2003 (family growers since 1900s)

REGION: ITALY • Veneto • Soave

APPELLATION: Soave Colli Scaligeri DOC

BLEND: 100% Garganega

VINEYARDS: The 'Castelcerino' vineyard faces southeast and sits at some 960 to 1,300 feet above sea level, the highest Soave vineyard land in the appellation. Vines are trained in pergola, in two separate parcels. Soils are predominantly basalt, a volcanic stone.

AGE OF VINES: 40 to 70 years

WINEMAKING: Hand-harvested. Pressed gently; fermented in temperature-controlled, stainless steel 100L tanks via a "pied de cuve" (indigenous yeasts). Extended lees contact, with some lees stirring in the winter months. Malolactic conversion allowed. Cold settling; unfiltered.

TASTING IMPRESSIONS: Aromas of lemon peel, green pear, almonds, bees wax, anise. Grows complexity and intensity with air. Medium-bodied; grapefruit, lemon curd, red apples, brown spices.

PAIRING SUGGESTIONS: Rich shellfish; coconut-based mild curries



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