

Langhe DOC Rosso *Cuvée Blagheur*



Denomination: Langhe DOC Rosso

Variety: Nebbiolo, Barbera, Merlot, Shiraz

Location: Diano d'Alba (CN)

Alcohol: 14% vol.

Total Acidity: 5.5 g/l

Dry Extract: 25 g/l

Description: Wine blend from Piedmontese and French grape varieties. The differing ripening periods of the varieties requires separate vinification and ageing (first phase). After 15-18 months, we are ready to blend the wines and the cuvée is then aged another 6-8 months in large oak barrels. The result is a wine of international character, with a touch of Piedmontese austerity.

Winemaking

Vinification: In temperature controlled stainless steel tanks.

Ageing: 24 months in large Slavonian Oak barrels and in part in tonneaux of 500 l and 6 months in bottle.

Tasting Notes

Colour: Deep ruby red with purple highlights.

Bouquet: Complex, ample and persistent it gives off wild berries and dried flowers aromas and notes.

Taste: Rich, medium bodied wine and moderately tannic with a dense texture. Soft and velvety, this is a pleasant and very enjoyable wine.

Food pairing: Red meat dishes and cheese.