



LANGHE DOC NEBBIOLO • BLAGHEUR



Nebbiolo vine is the variety that makes a link between the hills at the right and left sides of the Tanaro river. And Langhe Nebbiolo is the DOC wine that is common to the lands of Roero and Langhe.

The Nebbiolo is always intended for the production of important and powerful wines, such as Barolo, Barbaresco and Roero: thanks to their structures, they need a refinement period of a couple of years before the commercialization.

However, the tradition remembers that the organoleptic characteristics of this wine can be expressed from the first spring which follows the vintage. At the half of October, the collected grapes ferment in stainless steel tanks where important compounds are extracted with the maceration of peels. From December these compounds will require a refinement of 12 month in barriques. Next December the wine is ready to be bottled e commercialized.

The Langhe doc Nebbiolo Blagheur appears with a ruby-red colour; it reveals perfumes of flowers and fruits which are typical of the vine; it has a wide and soft taste with noble and well-balanced tannins.

“Blaguma na vota”: this expression was used by our “old” grand-parents when they have the occasion or the possibility to drink the Nebbiolo, which was also at that time so precious for the body and the heart.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 63hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 12 months

Refinement in bottle: 2 months

Alcoholic content: 13,5-14%

Sugar: 2 g/l

Extract: 30 g/l

pH: 3,55-3,65

Acidity: 5,20-5,40 g/l

Pairings: thanks to its elegance and structure, the Blagheur prefers first courses with gravy, mushroom dishes, middle ripe cheeses, second courses with chicken, rabbit and game.