

LANGHE DOC NEBBIOLO · BLAGHEUR



Nebbiolo vine is the variety that makes a **LINK BETWEEN THE HILLS** at the right and left 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 **FEW 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" grandparents 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
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood
REFINEMENT IN BOTTLE:	2 months
ALCOHOLIC CONTENT:	13,5 - 14 %
SUGAR:	2 g/l
EXTRACT:	28 - 30 g/l
PH:	3,5 - 3,6
ACIDITY:	5,2 - 5,4 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.