

BoutiqueCellar
SELECTIONS



Gigi Ronco

LANGHE DOC ROSSO "Blagheur" 2013

Denomination: Langhe DOC Rosso

Varietal: Nebbiolo, Barbera, Cabernet, Petit Verdeaux

Origin: Langhe (Cuneo)

Alcohol Content: 14% Vol.

Total Acidity: 5.5 g/l.

Dry extract: 25 g/l.

Vinification: In temperature controlled stainless steel tanks

Aging: 24 months in large Slavonian Oak barrels and in part in tonneaux of 500l

Bottle Aging: 6 months

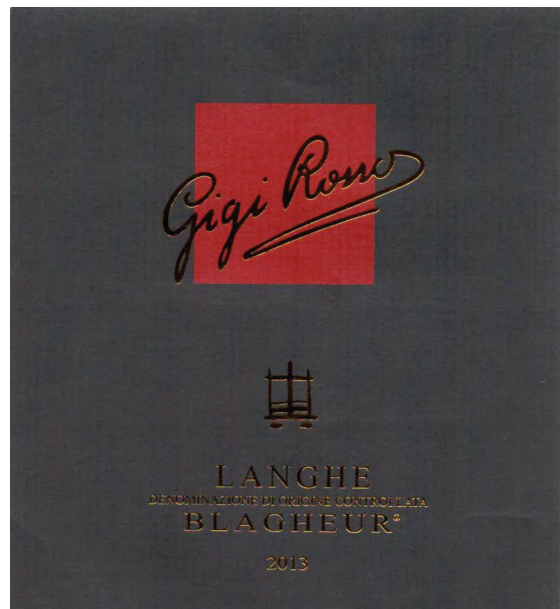
Description: Blend of wines from Piedmontese and French grape varieties from the Rocca Giovino Estate. The differing ripening periods of the varieties requires separate vinification and aging (first phase). After 15-18 months, we are ready to blend the wines and the cuvee is then aged another 6-8 months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

Tasting and Pairing: Dark ruby red with violet highlights. Complex bouquet, ample and persistent, it reminds one of wild berries. Spicy notes and dried flowers complete this decidedly important aroma. On the palate, The first taste shows a wine rich in body and tannins with a dense texture. The long finish is soft and velvety which makes this wine pleasant and very enjoyable.

Food Pairing: Meat dishes, especially braised meat (Brasato al Barolo) and game, also aged cheeses

Food accompaniment: Red meat dishes and cheese

Suggested serving temperature: 18°C (64 - 65°F)



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