

Langhe DOC "Cublère"



DOC: Langhe DOC

Grape Variety : Red grape varieties

Domain : Azienda Vitivinicola Blengio di Reale Daniele

Type of Soil : Calcareous

Density of Planting : 4000 Vines/ha

Age of Vines : 30 /35 years

Yield : around 2,3 kg/stock

Features : 12,5% alcohol, contains SO2

Cultivation method : Guyot

Grape variety characteristics: In this variety the bunches, conical in shape, are loosely packed with dark blue berries and the rachis is red. The foliage, which is green-bronze in the summer, takes on warm red-orange hues in the fall, making it stand out among the other crops. It's the first one to be harvested among the red varieties (late September)

Vinification: The process of vinification is the traditional one with fermentation on skins. Refining takes place in stainless steel tanks.

The Colour : Intense ruby red with deep purple highlights.

The Bouquet : Slightly fruity.

The Taste : Dry, delicate and fresh with a slightly bitter aftertaste

Serving Suggestions : Red meat, mature cheese.
To be served at 18°C

Aging Capacity : 2 years.

Total acidity: 5,50 g/L

Residual sugars: < 2g/L