

Balurda

LANGHE

CONTROLLED DENOMINATION OF ORIGIN

- **Grape Variety:** Blend of Barbera, Dolcetto and Nebbiolo.
- **Yield:** 100q/ha (as per production specification).
- **Growing system:** Guyot.
- **Harvest Period:** End of October.
- **Production Area:** Cossano Belbo.
- **Colour:** Ruby red with garnet hints.
- **Bouquet:** Intense and delicate.
- **Taste:** Dry, full-bodied, robust and slightly tannic.
- **Alcoholic percentage:** 13-14%vol.
- **Wine-making process:** Red vinification with long maceration of the must with the skins.
- **Refinement-Ageing:** 12 months in wood and 6 months in bottle.
- **Bottling:** About 2 years after harvest.
- **Storage:** Store the bottle horizontally at room temperature.
- **Perfect with:** Elaborate second courses of game, roast meat and mature cheeses.
- **Serving temperature:** 18-20°C.
- **Bottles capacity:** 750 ml.
- **Packaging:** Boxes of 2 to 6 bottles.
- **Suggestion:** Uncorked one hour before serving, it will enhance all its aromas.

