



Barolo, Piemonte (Italy)

LANGHE BIANCO REBEL 2021

LANGHE BIANCO DOC

+449780 (SPEC)

BC Wholesale \$19.99

BC Hosp/Retail \$25.99

A blend of Arneis, Sauvignon Blanc and Favorita varietals, Rabel white wine is characterised by its aromas of intense and lively fresh fruit, and a light but brilliant colour. The rich and complex bouquet, light acidity and full body delivers a very well-balanced structure with long length.

Rabel has significant structure and is a straw-yellow colour with intense captivating greenish reflections. On the nose, long, persistent and unique intense aromas of aromatic herbs and wild flowers, along with delicate fruity scents and pleasant citrus nuances. The palate delivers a characteristic full and complex flavour, fruity but dry with pleasant acidity, yet harmonious and balanced.

Obtained from a skilful assembly of white grapes, Rabel is the result of careful and patient research and testing, resulting in enhanced nuances of taste and aroma due to the particular micro-climate.

Pairs excellently with a varied cuisine: savoury cheeses, fish and shellfish, carpaccios of meat and fish, and also simple vegetable soups, pastas and most Italian dishes, and cold cuts. It allows unusual combinations and is a delicious aperitif.

LOCATED in the heart of the Barolo area, Cagliero has been producing some of the most famous wines in Italy on their 7.5 hectare family vineyard estate, managed by the family for over 500 years (since the 15th century). All products are made with exceptional quality from their estate vineyards located in some of the best crus in Barolo, with favourable south-south-east exposure. Their range of excellent wines are appreciated worldwide by critics and connoisseurs alike.

Technical Data

Varietals: Arneis, Sauvignon Blanc, Favorita (approx. 40-40-20)

Vineyard: 300 m above sea level, south south-east-facing slope

Soil: Medium consistency clay on a marl layer from the Tertiary period

Vinification: Hand-selected and gently pressed immediately. Fermentation within temperature-controlled stainless steel vats, resting on finest lees for some weeks before undergoing cold stabilisation without oxygen to preserve freshness and light acidity.

Maturation: No ageing required, held for 3-4 months only in small stainless steel containers.

Unfined and released soon after bottling.

Practicing Organic - made from grapes grown without pesticides, fertilizers and herbicides.

Serving temperature: 10-12° C

14% alc./vol.

Case 6 x 750 ml



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