

	Retail	Savings
\$14.00	\$24.00	42%

2018 Le Cecche product-timed-pdf - Langhe Rosso - Lovable Weeknight Italian Red -- 42% Off!

Why We're Drinking It

Who needs an effortless, just plain yummy Italian red to add a little extra spice to their weeknights? You do? Us too! Le Cecche is one of our favorite discoveries from a trip to VinItaly a few years back. Their warm welcome, charming property and certainly delicious wines sold us as lifelong fans. Today, we have the recent release of their Langhe Rosso, a smoking' hot deal at only \$14 (42% off retail).

With roots dating back to the 18th century, Le Cecche, located in Diano d'Alba, is part of the eleven communes of Barolo. Though the original family has since departed, the winery is now in the loving hands of Marchioness Paola Invrea and her Belgian husband, Jan De Bruyne, MD. They spent several years modernizing the facilities and improving the quality of the vineyards that now they have become one of the smaller cult producers who have captured the hearts of Nebbiolo enthusiasts.

Fresh and approachable, the wine has the friendly fruit-forward benefits of Dolcetto and Barbera with the elegant structure of Nebbiolo to keep it all together. Lovely notes of bramble, cherry and violets mingle with hints of black tea, vanilla, toast and spice. The palate follows with fresh fruit notes and dry tannins with perky acidity and a warm, pleasing finish.

For \$14 there's not a whole lot to nitpick! It's a nice easy-drinking, unfussy weekday red that exudes enjoyment. Crack a few open now, hoard a few for the fall and winter, and even keep a couple bottles in the cellar to age a few more years. This is all just pure Italian red wine love. \$84 a 6-pack with shipping included.

Tasting Notes

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VARIETAL
Red Blend
APPELLATION
Piedmont
ALCOHOL
14.00
SIZE
750ml
BLEND
Red Blend

The Story to Know

Le Cecche is a small hamlet of Diano d'Alba, one of the "11 comuni del Barolo" in Piedmont. With origins dating back to the 18th century, the hamlet consisted of three small farms. Through marriages between the three families, Le Cecche finished in the hands of the Marengo family for a long period. The last generation remained without heirs, and sold the property in 2001 to the actual owners, Jan De Bruyne, a Belgian MD and his Italian wife, Marchioness Paola Invrea.

After a thorough restoration of the buildings and the creation of a modern winery, new vineyards of Barbera, Nebbiolo and Merlot were planted on the steep south and southwest facing slopes around the house. Also the old Dolcetto vineyard, dating back to the fifties was restored. In 2008 a vineyard for white wine was planted in Bossolasco at an altitude of 750m, southfacing, becoming one of the highest vineyards in the Langhe region.

In 2010 a vineyard was bought in the Barolo area, MGA Sorano in Serralunga d'Alba, well known for its long living wines.

In 2014 a second Barolo vineyard was bought in Grinzane Cavour, MGA Borzone , and in 2015 another vineyard in Monforte, MGA Bricco San Pietro. In total Le Cecche owns actually 6,5 ha of vineyards. 2 more hectares will be planted in Diano d'Alba with Dolcetto, Barbera and Nebbiolo. Started with a production of 3.000 bottles in 2002, the production reached 40.000 bottles in 2017.

The consultant agriculturist is Gianpiero Romana, Piero Ballario is the consultant winemaker.
