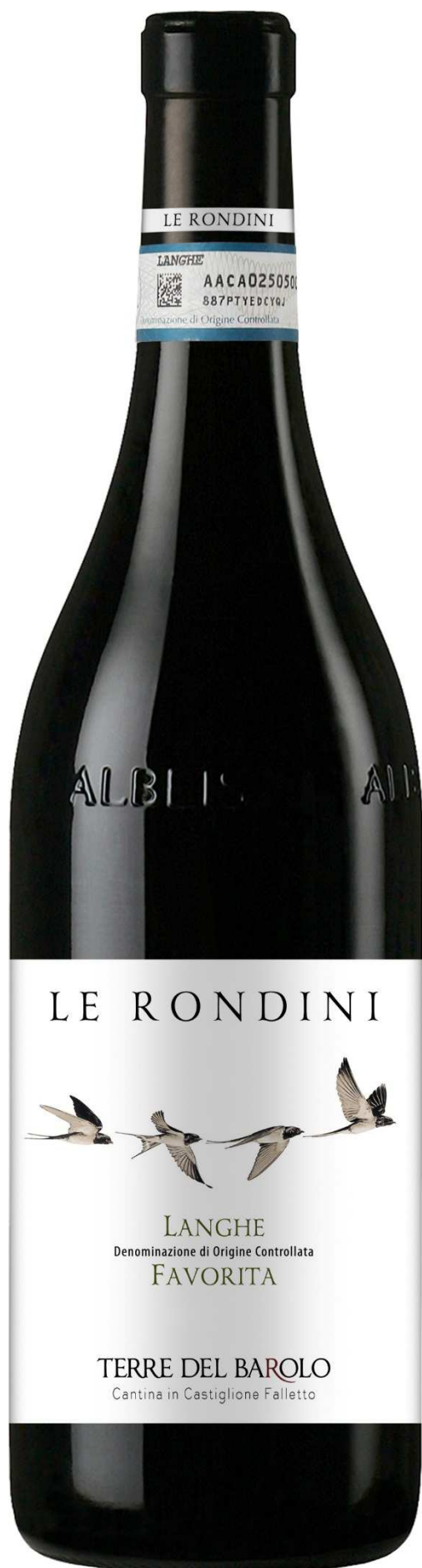


TERRE DEL BAROLO



LANGHE DOC FAVORITA

Varietal: Favorita

Growing locations: Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba and Roddi

Soil: mainly sandy-calcareous

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: first half of September

Maximum yield: 10 tons/ha

Vinification: pressing of the crushed, de-stemmed grapes in an inertized pneumatic press; fermentation in steel with selected yeasts at a low temperature (16-18 °C)

Malolactic fermentation: not envisaged

Ageing: at least 2 months *sur lie* with weekly *bâtonnage*

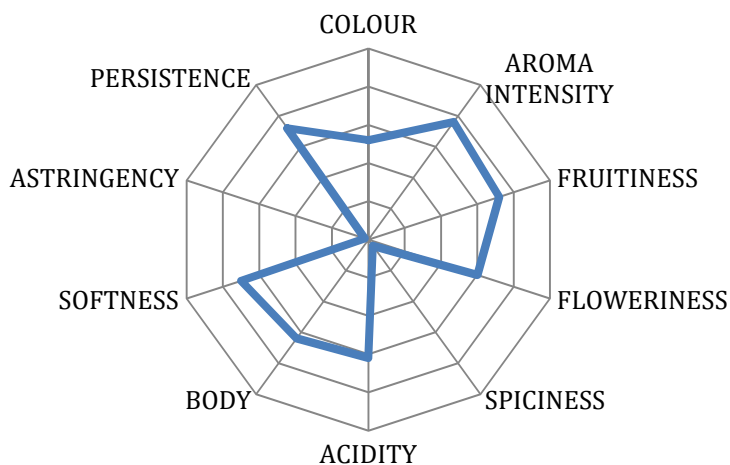
WINE SPEC

Alcohol (minimum): 10.5% vol.

Total acidity (minimum): 4.5 g/L

Net dry extract (minimum): 14 g/L

TASTE PROFILE:



Serving temperature: 8-10°C

Cellar life: a fresh wine, at its best in the year following the vintage. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

Food/wine pairings: best served as an aperitif, or matched with light starters and fish-based dishes