



LANGHE DOC FAVORITA

Varietal: 100% Favorita

Growing locations: Municipalities in the Langhe area

Soil: sandy-calcareous

Vine training: vertical trellis with Guyot pruning
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Picking: 100% by hand

Harvest: first half of September

Maximum yield: 10 tons/ha

Vinification: pressing of the crushed, de-stemmed grapes, fermentation in steel at a low temperature (16-18 °C)

Malolactic fermentation: not envisaged not envisaged

Ageing: at least 2 months in steel on the lees, with weekly l on the lees, with weekly bâtonnages

TASTING NOTES

Color: straw yellow

On the nose: floral and fruity

On the palate: elegant, delicate with elegant, delicate with good persistence

Alcohol: 13.5% vol.

Serving temperature: 8-10°C

Cellar life: ready to drink

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