



LANGHE FAVORITA

Variety of vine: Favorita 100%

Vineyards position: Vezza d'Alba, Piedmont, Italy.

Soil: sandy.

Date of harvesting: second half of September.

Yield per hectare: 60 hl

Wine-making: following sugar and acid valuations that help establish the best harvesting period, the grapes are picked and then rested overnight in refrigerated cells at a temperature between 0°C and -2°C, after which the grapes are pressed.

Maceration of the grapes is done with both skin and must, giving the wine more fragrance, structure and longevity.

The low temperatures at this stage of the preparation gives the wine its fuller colour.

Fermentation takes place in steel casks and the wine is bottled in March.

Tasting notes: the bouquet is delicate and recalls the fragrance of citrus fruits, linden flowers and exotic fruits. Fresh to the palate, it's harmonious in taste with notes of hay.

Dishes: it is recommended with hors d'oeuvre, fish and shellfish.

Temperature of taste: 10-12° C