



Langhe DOC Favorita

Denominazione di Origine Controllata

Grape Variety: 100% Favorita (vermentino)

Municipality: Castagnito Roero

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100q/l. Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks

Alcohol Content: 12,5 % Vol.

Characteristic: pale yellow with green shadows. Intense and pleasant aroma with persistent dried flowers perfumes. Rich, harmonious and ready to drink.

Serving Temperature: 8 - 12 °C

Food Pairings: excellent as an aperitif or to pair with fish and shellfish first courses.



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