



LANGHE DOC FAVORITA • FIORI e FRUTTI



Favorita is a vine that arrived into **Roero** along the ancient roads that were once used to transport salt from Liguria. Its good vigour has found in the sandy soils and sunny areas of Roero the ideal environment to limit the productivity and complete the ripening of grapes.

The grapes, that ripens in mid-October, are vinified in stainless steel tanks with controlled temperature. When the fermentation is ended, the wine is left in contact with its leavens for 4-5 months, then it is bottled.

The wine **Favorita** has a straw-yellow brilliant colour, with strong feelings of Flowers and Fruits. In the mouth is soft and fresh, with a good structure that makes it persistent and fragrant

Vine: Favorita 100%

Soil: sand

Altitude: 300 m above sea level

Exposition: east

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 70 hl

Vintage: first half of September

Vinification: white fermentation of the must at a controlled temperature

Refinement: in stainless steel tanks in contact with his leavens for 4-5 month

Refinement in bottle: 2 month

Alcoholic content: 12,5-13%

Sugar: 2 g/l

Extract: 21 g/l

pH: 3,10-3,20

Acidity: 5,30-5,50 g/l

Pairings: it is ideal as aperitif, with raw fishes, hors-d'oeuvres and fresh cheeses