

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
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 months
ALCOHOLIC CONTENT:	12,5 - 13 %
SUGAR:	2 g/l
EXTRACT:	20 g/l
PH:	3,1 - 3,2
ACIDITY:	5,3 - 5,5 g/l

PAIRINGS

It is ideal as aperitif, with raw fishes, hors d'oeuvres and fresh cheeses.