

Langhe Favorita

Denominazione di Origine Controllata

It has been always grown in the Langhe area, preferring sandy slopes with a good sun exposure. As a dry wine has got a recent history, because the first vinifications have been made since the middle of '70. Straw yellow colour, with a caratheristic and fine aroma. It has got a dry taste, with a slightly aftertaste.



Vineyard:

100% Favorita.

Average age of the vineyards:

20 years.

Culture type:

simple Guyot.

Position:

clay-calcareus hill.

Exposure:

south-west.

Altitude:

530 m.s.l.s.

Inclination:

40%.

Vines per hectare:

5000.

Yield per hectare:

90 q.li.

Vinification:

degrasping and cryomaceration;

soft pressing;

fermentation and refining in stainless steel tank;

bottling in the next Spring.

Matches:

as an aperitif, it goes very well with starters and shellfish.

Service temperature:

6/8° C.

