

LANGHE DOC FAVORITA

2020

Variety	100% Favorita
Region of production	The Langhe Favorita is a very fresh wine, characterised by a bouquet of flowers and exotic fruits obtained from the namesake grapes. These historically reached the Langhe and Roero hills through the the salt road to ultimately find the ideal conditions for their development.
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 plants/ha
Yield per hectare	Max 11.000 Kg/Ha
Cultivation	Traditional with Guyot pruning
Fermentation and maturation	The vinification process starts with a rapid skin contact, at low temperature (14°C) followed by a fermentation period of 10 days in stainless steel tanks
Ageing	After the fermentation in stainless steel tanks with temperature control, this wine matures in steel for 4 months
Alcohol by volume	13 %
Acidity	6 parts per thousands
Tasting Notes	COLOUR: Bright straw yellow BOUQUET: Intense, elegant, citrus fruits TASTE: Fresh, flavorful, citrus fruits with mineral notes, pleasant

