

# LANGHE DOC FAVORITA

## 2021

<b>Variety</b>	Favorita
<b>Region of production</b>	This grape historically reached the Langhe hills through the salt road to ultimately find in this place the ideal conditions for its development. From this typical Piedmontese vine, we obtain a fresh wine ideal for informal occasions, as well as for daily consumption. The Favorita grows up on hills with 770-990 ft a.s.l. of altitude and exposure from South to South-West
<b>Soil</b>	Calcareous-clay marl with presence of sand and silt
<b>Plants per hectare</b>	4.500/5.000 plants/ha
<b>Yield per hectare</b>	Max 11.000 Kg/Ha
<b>Cultivation</b>	Traditional with Guyot pruning
<b>Fermentation and maturation</b>	After the harvest, the vinification process begins with a brief contact between the skins and the must. Then, it follows the gradual fermentation at a controlled temperature (14-16°C), before the refinement and bottling
<b>Ageing</b>	This wine matures in steel for about 3 months
<b>Alcohol by volume</b>	13.0 %
<b>Acidity</b>	6 parts per thousands
<b>Tasting Notes</b>	COLOUR: Bright straw yellow BOUQUET: Intense, elegant, citrus fruits TASTE: Fresh, flavorful, citrus fruits with mineral notes, pleasant



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