

LANGHE DOC FAVORITA

GRAPE VARIETY

FAVORITA

LAND VINEYARDS

VINEYARDS LOCATED IN THE MUNICIPALITIES OF POCAPAGLIA AND SANTA VITTORIA D'ALBA.

15% SAND, 55% LIMO, 30% CLAY

ALTITUDE

250-340 M.A.S.L.

BREEDING

ESPALIER WITH GUYOT PRUNING

WINEMAKING

DURING THE HARVEST, THE GRAPES ARE SELECTED AND PICKED BY HAND INTO 20 KG CRATES.

WE FERMENT EACH VINEYARD SEPARATELY IN STEEL TANKS AT A CONTROLLED TEMPERATURE OF 14-15° C TO PRESERVE ALL THE VARIETAL AROMAS.

THE WINE MATURES A FEW MONTHS SUR LIE IN ORDER TO INCREASE THE STRUCTURE AND AROMATIC COMPLEXITY

SERVICE

CONSUMPTION AT A TEMPERATURE OF 11°-12° C IS RECOMMENDED

FORMATS

0.75 LITRES

