

# Langhe Favorita

*Controlled designation of origin*



- **Name:** Langhe Favorita
- **Type:** Dry white wine
- **Name of vineyard:** Camestri - Renesio
- **Location and geographical exposure:** in the township of Vezza d'Alba the terrain has a South/East exposure; in the township of Canale, the exposure is to the South
- **Soil:** calcareous, sandy
- **Variety:** 100% Favorita
- **Yield/hectare:** 10000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 7-9 buds
- **Harvest time:** the first ten days in September. Harvest by hand with 20 Kg capacity plastic perforated boxes
- **Vinification method:** soft crushing of the grapes with brief maceration. Alcoholic fermentation under controlled temperature for about 20 days
- **Ageing:** the wine is kept on the yeast in stainless steel vats until bottling
- **Color:** straw yellow
- **Nose:** floral, fruity
- **Taste:** fresh, hint of savoury citrus fruit
- **Best with:** appetizers, salads, fish and shell fish
- **Serve at:** 10° - 12° C
- **Storage and duration:** horizontal lay down, 2-3 years
- **Bottle sizes:** 0,75 lt.

