

“La vinassa” Langhe D.O.C. Favorita

Wine: dry white of good body

Grape variety: 100% Favorita

Alcohol: 13%

Total acidity: 5.3 g/L

Vineyard: Vinassa in Castellinaldo

Year of vineyard plantation: 1981

Yield per hectare: 60 ht/ha

Exposure: south-east

Soil: calcareous with presence of quartzose sand

Harvest: mid-September

Vinification: soft pressing and de-stemming of grapes hand picked; fermentation in stainless steel casks at controlled temperature

Ageing: 13 months in stainless steel casks, 3 months in bottle

Available: 6 months after harvest

Colour: clear soft straw yellow with greenish reflections

Bouquet: fresh and fruity with clean scents of golden deli apple, bananas and tropical fruit in general

Taste: fresh tasty and harmonious with sensations that recalls perfume

Best served at 8-10°C

Accompaniments: aperitif, hot and cold hors d'oeuvre, first courses, fish