



## **LANGHE FAVORITA D.O.C.**

It is said that its country of origin are the sunny and arid lands of Liguria and it would come down to us through the street of the salt and oil with by the caravans that once connected the distant hills of Piedmont with the Ligurian beaches, bringing products from land and sea.

The sunny and sandy Roerine hillsides are the best environment to grow the Favorita grapes, in fact from the Conti's of Veza and Guarene books the first vinification of Favorita has been made around 1676s.

**Grape varieties:** Favorita 100%

**Vineyard location:** medium-high hillside (200-300m asl)  
The soil of ancient time, characterized by 'The Rocche', is friable, sandy and ochred colour. District of Corneliano village

### **Vinification**

The grapes are carefully picked up by hand in the first/second week of September

The grapes undergo soft pressing and the must is separated by the skins. The fermentation is carried out in stainless steel vats at low temperature, prior to refrigeration and static racking of the must

### **Ageing**

In steel tanks, cold stabilization before bottling

### **Tasting Notes:**

Straw-yellow colour

Intense bouquet with hint of flowers and fruit

It has a nice dry taste, well-balanced and elegant

### **Food pairing:**

Excellent as an aperitif, it is perfect with starters, fish and shellfish dishes, white meat, pasta, risotto and pizza.

Serving Temperature 10° C

Bottle size  
Lt. 0,75



PIEMONTE - ITALY info@flli-casetta.it www.flli-casetta.it  
tel +39 0173 65010 fax +39 0173 65177