



LANGHE DOC FAVORITA

**Sandy soil with
limestone marl**

100% Favorita

Harvest generally takes place at the end of September. Grapes are picked by hand and placed in 20 kg crates. The grapes are kept at very low temperatures to extract the best aromas from the skin for the single naturally-drained must. Fermentation takes place in steel tanks at a controlled temperature of 16° C. The wine is left to mature 'sur lie' to develop structure and complexity.

