



Antica Cascina dei Conti di Roero



LANGHE FAVORITA DOC

Municipal district: Vezza d'Alba, Canale d'Alba

Grape variety: 100% Favorita

Exposure: south-east

Altitude (above sea level) 250 metres

Soil: sandy

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates.
Beginning of September

Vinification: soft pressing. No maceration on skins. Slow fermentation at a temperature of 13/14°C, to guarantee conservation of the aroma

Ageing: in steel tanks for four months

Sensorial overview: straw yellow with greenish highlights; delicate bouquet of fresh fruit and white summer flowers; notes of jasmine, banana, tropical fruit; fresh, full and fairly well structured

Serving temperature: 11°-13° C

Pairing: raw vegetables to dip in salt and oil, light pasta dishes, grilled fish. Excellent aperitif

Our recommendation: vegetables and “bagna freida” (a cold, summer version of the traditional Piedmontese dip made with garlic, anchovies and oil)

When to drink it: summer drinks in the garden