



## Langhe Favorita DOC

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Favorita 100%

*Alcohol:* 13%

*Colour:* Straw yellow

*Total SO<sub>2</sub>:* 100 mg/l

*Total Residual Sugar:* 3 g/l

### **VINEYARDS:**

*Cultivation Area:* Santo Stefano Belbo

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 24 hours at low temperature

*Fermentation Period:* 10 days in steel tanks at low temperature

*Ageing:* 3 months on its own yeast

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Smooth with fruit and flower notes.

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or with fish