

Langhe Favorita Alissa ^{DOC}

A tangy and fragrant mineral wine, with aromas of white flowers and fruit; very balanced and pleasant, it is a good accompaniment to Piedmontese cuisine.

Grape variety: 100% Favorita

Vineyards: Roero zone

Position: hill, with easterly exposure, at an altitude of 250 m above sea level

Soil: sandy-calcareous

Yield per ha: 55 hl.

Average age of vineyards: 25 years

Plant density/ha: 4000 vines

Annual production: 4,000 bottles

Vinification: soft pressing of the grapes and static decanting, followed by fermentation off skins at 18°C.

Ageing: on lees for at least four months.

Alcohol content: 13%

Acidity: 5,5 g/l.

Cellar life: 2-3 years

Description: dull straw yellow with greenish highlights. The nose is distinguished by a nicely delicate and fine aromatic persistence: the bouquet is fresh with hints of citrus and tropical fruits. The palate is full and smooth, persistent and tangy with a finish reminiscent of hay. Just the right acidity and pleasant minerality make it an extremely pleasant wine.

Pairing suggestions: excellent with fish and shellfish dishes, soups and light starters.

