



## Langhe DOC Favorita "Bertè"

**DOC:** Langhe DOC Favorita

**Grape Variety :** Favorita

**Domain :** Azienda Vitivinicola Blengio di Reale Daniele

**Type of Soil :** Calcareous

**Density of Planting :** 4000 Vines/ha

**Age of Vines :** 15 years

**Yield :** around 3 kg/stock

**Features :** 12,5 % alcohol, contains SO2

**Cultivation method :** arched, curving back downward to the stalk

**Grape variety characteristics:** In this variety the bunches are big and loosely packed, with large grapes ranging from light green to tawny yellow. Harvest in late September.

**Vinification :** Soft pressing of the grapes with a pneumatic « bladder » press, flotation system, alcoholic fermentation in stainless steel tanks with controlled temperature (16/18°C) for 15 days, batonnage for 3 weeks

**The Colour :** Pale straw yellow with green highlights.

**The Bouquet :** Slightly fruity (linden flowers, orange blossom and citrus fruits).

**The Taste :** Dry and fresh with good acidity.

**Serving Suggestions :** Appetizers, fish, light first course, pizza. To be served at 8-10°C

**Aging capacity:** 1 to 2 years.

**Total acidity:** 5,0 g/L

**Residual Sugars:** < 2 g/L