

Turnalunga

LANGHE FAVORITA

CONTROLLED DENOMINATION OF ORIGIN

- **Grape Variety:** 100% Favorita.
- **Yield:** 100q/ha (as per production specification).
- **Growing system:** Guyot.
- **Harvest period:** Beginning of October.
- **Production area:** Cossano Belbo and Rocchetta Belbo.
- **Colour:** Pale straw-yellow with greenish hues.
- **Bouquet:** Delicate, with notes of acacia.
- **Taste:** Dry with bitter aftertaste.
- **Alcoholic percentage:** 11,5-12,5%vol.
- **Wine making process:** White vinification with cold maceration and fermentation at controlled temperature.
- **Bottling:** February-March.
- **Storage:** Store in a cool place and keep away from direct sunlight.
- **Perfect with:** Excellent as aperitif, to be consumed throughout the meal, in particular with fish dishes and white meat.
- **Serving temperature:** 6-8°C.
- **Bottle capacity:** 750 ml.
- **Packaging:** Boxes of 2 to 12 bottles.
- **Suggestion:** Being a wine which can be consumed early, Langhe Favorita should be tasted young and at a cool temperature, in order to fully enjoy its floral bouquet.

