



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

## LANGHE FAVORITA D.O.C.

### Technical Specifications

- **Grape Variety:** 100% Favorita.
- **Sustainability:** Produced under the SQNPI (National Quality System for Integrated Production) sustainable cultivation protocol.
- **Vineyard Location:** Municipality of Castellinaldo.
- **Vinification:** Soft pressing and cryomaceration for 12-15 hours, followed by fermentation at a controlled temperature.
- **Aging:** 4-5 months in stainless steel tanks.
- **Alcohol Content:** 12% Vol.

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### Sensory Profile

- **Appearance:** Pale straw yellow, vivid and very bright.
- **Bouquet:** Characterized by great freshness, featuring floral scents and notes of white fruit, yellow fruit, and citrus, with almost aromatic hints.
- **Palate:** Pleasantly dry and crisp, lively with a characteristic almond-like aftertaste.

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### Service & Pairing

- **Serving Temperature:** 10°C.
- **Food Pairings:** An ideal wine for aperitifs or appetizers; it excels with light white meats, fish, grilled vegetables, and stretched-curd cheeses (such as mozzarella).
- **Longevity:** 2-3 years.

