



LA MIRANDA LANGHE FAVORITA D.O.C.

Classification: Langhe Favorita D.O.C.

Variety: 100% Favorita

Provenance: Neive, Canova

Extension: 0.5 ha.

Altitude: 380 meters above sea level, exposure south

Density: 4300 vines/hectare

Yield/ha: 50-60 quintals/hectare

Vine growing: guyot

Harvesting period: mid-september, consequently the phenolic maturation phase and climatic conditions.

Harvesting method: manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and clusters immediately put in stemmer-crusher.

Vinification and maturing: after crushing and soft pressing, the must is kept in stainless vats at 8°C for 18 hours, then temperature rise at 14°C to provoke the alcoholic fermentation that perform at temperature controlled of 18-22°C for 14 days after which it is racked to clarify. Wine at 20°C starts and undergoes independently the malolactic fermentation, then got a natural clarify at 0°C by cold precipitation tartrate.

Alcohol content: 13%

Dry extract: 27

Acidity: 6

Production: 1.000 bottles

Organoleptic characteristics: light straw-yellow color. The fragrance is fruity, alluring and persistent. Good structure, round, fresh, right acidity that gives an excellent dash of freshness

Serve with: perfect as aperitif and with fish-based dishes, in particular crudité

Serving temperature: 55°F

