



The vineyard grows the favorite grapes of the canteen, hence its name "favorita"

(Passage from the descriptive list of local Italian vines.)



SOLE LUNA LANGHE FAVORITA

D.O.C.



Organic wines

Straw-yellow wine with greenish reflections, characterized by intense freshness.

STRENGTH: 12% vol.

WINE VARIETAL Langhe Favorita 100%

VINEYARD La Favorita is an extremely rare local vine characterized by a greater Arneis grape size.

AVERAGE ANNUAL YIELD 9000 Kgs of grapes per hectare.

AGEING AND REFINING After its natural stabilisation, it rests in a tank until the bottling that is generally made early February. It ages in the bottle for about 30/40 days before being distributed.

FRAGRANCE Fresh with a scent of fresh flowers and exotic fruits.

TASTE Soft and delicate with a pleasant bitter aftertaste.

FOOD PAIRING Ideal with fish courses, shellfish, starters and delicate dishes. Great if served as aperitif.

PRESERVATION

SERVING TEMPERATURE About 10 - 12 °C.

RECOMMENDED WINE GLASS Flute glass.

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