

Cascina Ciapat



LANGHE FAVORITA DOC

COLOR: the color is a pale straw yellow, with greenish reflections, lively and luminous.

BOUQUET: the bouquet is intriguing, velvety, reminiscent of peach, apricot, green apple and lemon, but also floral notes of hawthorn.

Taste: Harmonious, lively, sour taste thanks to the typical acidity of the grape, it leaves a pleasant almond aftertaste in the mouth.

FOOD PAIRINGS:

Excellent as an aperitif, with savory snacks based on puff pastries, anchovies and cured meats. It goes very well with delicate appetizers, it goes very well with fish cooked in a simple and light way and with white meats.

SERVING TEMPERATURE: 12 ° C

ALCOHOLIC CONTENT: 13% VOL

HISTORY OF THE VINE:

Arriving in Roero along the salt and oil roads, the “blonde Favorita” recalls the brightness of the Ligurian sky. The vine, in fact, should be assimilated to Vermentino. Its history is exhilarating. It is on the loosest and sunniest Roerini sori that the Favorita found its chosen lands, the only ones capable of curbing its vegetative vigor and bringing its golden bunch to complete ripeness. The cellar books of the Roero di Veza and Guarene counts mention the Favorita starting from 1676 with single-variety vinifications. In the nineteenth century it established itself as a fine table grape, especially in relation to the Corneliano square. Among the various experiences, the Favorita also knew those of mass wine and grapes recommended for ampelotherapy. The d.o.c. “Langhe Favorita” dates back to 1994. The wine production disciplinary provides for the following characteristics: straw color, delicate aromas, dry taste with a bitter aftertaste

Berry characteristics: The ripe bunch is a little larger than that of the Arneis; it is sparse, cylindrical in shape, with a pyramidal tendency, medium-large, very short ellipsoidal grape with pruinose skin, golden-green-yellow in color, with rusty spots in the parts most exposed to the sun.

HARVEST: manual in mid-September with careful selection of the grapes

Vinification: destemming-crushing and subsequent pressing in a lung press.

Subsequent racking, followed by fermentation. Batonage is then carried out 2/3 times a week for about 20 days on fine (or noble) lees.

AGING: the wine ready at the beginning of the new year, immediately enters the market, after undergoing an aging of about 5 months in stainless steel; the wine is ready to drink as its fragrance is youthful and the packaging is done immediately, in order to preserve the fruity, varietal and characteristic aromas of Roero that have always distinguished the company.