



VIN **M**ACCAGNO

LANGHE FAVORITA D.O.C.



General description:

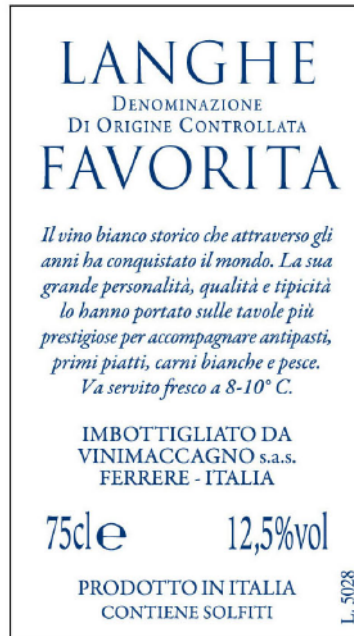
“Langhe” is a “territorial” designation of origin which was granted to the wine producing area of Langa and Roero only near the end of 1994, but is justified by the wise traditional practice that has always drawn wine producers to this area to select the production of two or more wines from a vineyard, depending on the quality of the grape and the year. The employed varieties are non-aromatic white or red grapes, recommended or authorised for the province of Cuneo. In its concrete implementation, the Langhe has not simply been a “fallback” Designation, in other words, classified below other designations considered as top level. For some varieties of grapes that did not have a pre-existing Doc, it serves as a top level Designation, as is the case with the Chardonnay, Favorita and Freisa varieties, for example.





VINI **M**ACCAGNO

LANGHE FAVORITA D.O.C.



Name: Langhe Favorita D.O.C.

(Controlled designation of origin).

Production area: Piedmont – the Roero area.

Grape variety: Favorita.

Average age of vineyard: 15 years.

Exposure: south-east and south-west

Soil type: sandy, medium hill.

Training system: Classic Gnjot.

Production: 75/80 Quintals per hectare.

Vinification: in white with fermentation in steel.

Aged: in steel.

Organoleptic characteristics: the nose of the wine has a good intensity, delicate and elegant with a dry taste, underlined by a slightly bitter finish with a pleasant, fresh sensation. It has an elegant body and lingering aromas.

Sale: the year after harvest.

Duration: 2 - 3 years in optimal conditions.

Serving temperature: 8-10°C.

Food pairing: hors-d'oeuvres, entrées, white meat and fish.

Alcohol content: Alc./Vol. 12,5%.

Available in: 75 cl e bottle.

Back label

Langhe Favorita D.O.C.

(Controlled designation of origin).

The historical white wine that has conquered the world over the years. Its great personality, quality and typicality have brought it to the most prestigious tables to accompany hors-d'oeuvres, entrées, white meats and fish.

It is served chilled at 8-10°C.

Bottled by Vini Maccagno S.a.s.
Ferrere - Italy.

Contains sulphites. Produced in Italy.
75 cl e Alc./Vol. 12,5%.