



Fratelli Savigliano



<p>DESIGNATION: Langhe D.O.C. Favorita 2023. GRAPE VARIETY: 100% Favorita. HARVEST PERIOD: late September. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 35 years. YIELD: 100 q/Ha. PLANTING DENSITY: 4166 vines per Ha. ALCOHOL: 13% vol. TOTAL SUGARS: 3,92 g/l. TOTAL ACIDITY: 5,35 g/l. DRY EXTRACT: 18,8 g/l. VINIFICATION: off skins. The skins remain in contact with the must for just a few hours. After drawing off, the must completes alcoholic fermentation in steel tanks at a controlled temperature.</p>	<p>AGEING: in steel tanks. To be consumed within 1 year of bottling. COLOUR: straw yellow, not very intense. BOUQUET: fruity with hints of peach, and floral with hints of acacia and broom. TASTE: dry, fresh, moderate acidity, soft. PAIRING: appetizers, fish dishes, non-demanding dishes, aperitifs. SERVING TEMPERATURE: 10-11°C STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter and 0.375 bottles. BOTTLES PER BOX: boxes of 6, 12 bottles or 24 half-bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.5 kg; 12 bottles 17kg; box of 24 half-bottles, 18 kg.</p>
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