



Antico Monastero



Langhe Favorita DOC

TECHNICAL NOTES:

Grape Variety: Favorita 100%

Alcohol: 13%

Colour: Straw yellow

Total SO₂: 100 mg/l

Total Residual Sugar: 3 g/l

VINEYARDS:

Cultivation Area: Santo Stefano Belbo

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature

Fermentation Period: 10 days in steel tanks at low temperature

Ageing: 3 months on its own yeast

TASTING SUGGESTION:

Tasting Impression: Smooth with fruit and flower notes.

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish