



# *Antica Cascina dei Conti di Roero*

## **Langhe DOC Favorita**



This grape variety arrived in Piedmont after travelling along the Salt Trail, the road that allowed commercial exchanges of anchovies, oil and wine with the people who lived by the Ligurian Sea. Favorita was once vinified sweet and used during mass. There's an interesting story behind the name: it is said to have been the favourite wine of the Bela Rusin (Rosa Vercellana), who, in turn, was the favourite of King Vittorio Emanuele II.

Municipal district: Vezza d'Alba, Canale d'Alba

Grape variety: 100% Favorita

Exposure: south-east

Altitude (above sea level) 250 metres

Soil: sandy

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates. Beginning of September

Vinification: soft pressing. No maceration on skins. Slow fermentation at a temperature of 13/14°C, to guarantee conservation of the aroma

Ageing: in steel tanks for four months

Sensorial overview: straw yellow with greenish highlights; delicate bouquet of fresh fruit and white summer flowers; notes of jasmine, banana, tropical fruit; fresh, full and fairly well structured

Serving temperature: 11°-13° C

Pairing: raw vegetables to dip in salt and oil, light pasta dishes, grilled fish. Excellent aperitif

Our recommendation: vegetables and "bagna freida" (a cold, summer version of the traditional Piedmontese dip made with garlic, anchovies and oil)

When to drink it: summer drinks in the garden