



Langhe Favorita

Denominazione di Origine Controllata

Production area: Madonna dei Cavalli

Grape varietal: 100% Favorita

Harvest time: September

Vinification: soft pressing of chosen whole bunches, juice fermentation at a temperature of 18 °C in stainless steel. At the end of fermentation process the wine is left to clarify with static decantation. It remains one month in stainless steel before the bottled. Glass ageing for 2 months.

Color: straw yellow with greenish highlights

Nose: richly fruit, banana and peach

Taste: fresh with elegant finish of almond.



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