

LANGHE FAVORITA

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The grapes come from the Favorita (local name for Vermentino) vineyard on the hillside in Piobesi d'Alba that marks the border of the Estate. Over time, the sandy soils of Roero have proven to be ideal for the dissemination of Vermentino throughout the area, cultivated for centuries under the local 17th century name "Favorita".

Tenuta Carretta has been producing this wine since 1991.

Vinification: fermentation off the skins for 6-8 days at a temperature of 22°C. On completion, the wine is raked into stainless steel tanks and left to age for at least 4 months. Bottling is followed by further ageing for at least 2 months.

Sensory profile: straw yellow colour with golden highlights.

The aroma is intense, with prevalent notes of fresh fruit, apricot and white peach. Full, dry and savoury in the mouth, with good acidity that gives an agreeable freshness that lingers also in the finish.

Suggested pairings: excellent as an aperitif and with fish, pasta, seafood pizza and fresh cheeses.

Recommended serving temperature: 10-12°C.

