

## LANGHE FAVORITA

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### LANGHE DOC FAVORITA

The grapes come from the plot cultivated with favored grapes on the hillside that delimits the estate, in Piobesi d'Alba. The sandy soils of the Roero have over time represented an ideal area for the diffusion of this vine in the area, allowing for centuries its cultivation under the local seventeenth-century name of "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 racked 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.

