



## Laganella LANGHE FAVORITA

### *FIRST VINTAGE: 2002*

*It is one of the indigenous white wines of Roero, a sibling of the Ligurian Vermentino. Laganella has a very light color with greenish reflections. Not very structured, this wine is ideal for aperitifs or summer drinks. It releases fruity notes on the nose, while a slightly bitter note, typical of this variety, is perceived on the palate.*

**GRAPE VARIETAL:** Favorita 100%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy (70%) with low percentages of silt (25%) and clay (5%)

**EXPOSURE/ ALTITUDE:** east and west / 280 m

**GROWING/PRUNING:** vertical trellis / Guyot

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 70 hl

**HARVEST:** manually, beginning of September

**VINIFICATION:** soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

**AGEING:** 6 months in stainless steel; periodic batonnages and 3 months in the bottle

**BOTTLES PER YEAR:** 6,000

**SERVE WITH:** fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

**SIZE:** 0,75 L



*Famiglia Flavio Marchisio*