



## Langhe DOC Favorita

The Langhe Favorita of Gianni Ramello is product with Favorita grapes, harvested in the end of September.

After destemming and pressing, the must is placed in a stainless steel tank in which it will ferment for about 10-15 days. When fermentation is finished, Langhe Favorita is clarificate, filtrate and prepare for the final consumer.

The wine is pale yellow in colour; the nose prevail fruity scents. The taste is dry, with bitter aftertaste