



## Langhe DOC Favorita

The Langhe Favorita of Gianni and Matteo 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 prevails fruity scents. The taste is dry, with bitter aftertaste. It is very beautiful for aperitifs and appetizers.