



# ONORATA

## Langhe doc Favorita

### VINEYARD

Grape variety: *Favorita del Roero (Vermentino)*

Soil: *medium textured calcareous*

Age of the vineyard: *15 years*

Average production: *10 t/ha - 70 hl/ha*

### HARVEST

Period: *September*

Harvest: *hand-picking with the 20 kg boxes*

### VINIFICATION

Maceration: *cryomaceration for 8-10 hours*

Vinification in reduction

Malolactic fermentation: *absent*

Maturation: *stainless steel tanks for 3-4 months "sur lies"*

Preservation and endurance: *in horizontal bottle position,  
2-3 years*

### SENSORY PROFILE

*Straw yellow color with greenish reflections.*

*Fresh and intense aroma of flowers and apple.*

*Citrine mouth fresh and delicate with a soft finish.*

*Suggested temperature of service: 10-12°C*

