

VITE COLTE®

CANTINE IN BAROLO

Brichet

Langhe Favorita DOC



WINEMAKING PHILOSOPHY

The Favorita grapes used for this selection come from hill vineyards with steep slopes. The soils contain a fair amount of silica.

After soft pressing, temperature-controlled fermentation takes place at 16-17 °C and lasts about 10 days.

The wine obtained has all the fresh and harmonious characteristics that its seductive and graceful name suggests.

This wine is one of the first to leave our cellars, at the beginning of the spring after harvesting.

TASTING NOTES

Colour: straw yellow with greenish hints

Bouquet: fragrant aromas, deeply fruited, displaying floral notes as well.

Palate: smooth, with zesty flavours and nicely balanced.

STATISTICAL INFORMATION

Grape variety: Favorita

Alcohol: 12.0 % vol.

Appellation: Langhe Favorita DOC

Aging: On the lees in steel vats.

