

# Poderi Roccanera

Viticoltori dal 1919

## Langhe Favorita



### The Green:

Green is the colour of who really wants to emerge. So is the Favorita, clone of the Vermentino variety, that wants to be part of a different category because it is different from its “ancestors”. Green is also the colour of the pear and remind its flowery bouquet.

### Why do we like it:

We like Favorita so much because we like challenges. The challenge is about valorising a native grape variety by letting it express in purity. The cold maceration enhances its floral characteristics and makes it soft and full-bodied in the mouth.

### Technical specification:

- **Grapevine:** Favorita 100%
- **Grape harvest:** manual
- **Vinification:** Grapes are only destemmed and stocked in a temperature controlled steel tank. Here, in total absence of oxygen by using dry ice, the must macerate with its own skins for 6 days. After this cold maceration, must is pressed and only then the fermentation begins. Must/wine ferments for 15 days at 17°C. The obtained wine stays “sur lies” until the month preceding bottling.
- **Colour:** straw-yellow with greenish reflections
- **Perfume:** expressive and intense, floral and delicate. It reminds the acacia flowers and honey.
- **Taste:** it has a great and harmonic body, in the aftertaste there are floral flavours. The final is pleasant and persistent.

### Service and food pairings:

We recommend to drink it fresh, at a temperature of 10°C. It is a wine fine in the nose and of a great body, we recommend to drink it with rich but not overly spicy dishes in order to enhance its characteristics. Our suggestion: try it with an asparagus risotto.



**Poderi Roccanera s.s.a.**

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