

AZIENDA ○○○ AGRICOLA
FABIOPERRONE
VALDIVILLA



GRAPE VARIETY

Favorita

PRODUCTION AREA

Santo Stefano Belbo

EXPOSITION AND ALTITUDE

South-East. 350 m a.s.l

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method.

HARVEST PERIOD

End of September with an accurate manual selection of the grapes.

VINIFICATION

After destemming and crushing, the skins macerate cold (cryomaceration), followed by pressing and subsequent decanting of the must to naturally separate the turbidity. The fermentation, from the addition of selected yeasts, takes place at a controlled temperature. The wine remains in contact with the sediment obtaining a broad taste in tune with the youthful sensations of the product.

AGEING

a short period in the bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw yellow with greenish reflections;

BOUQUET: fresh fruit;

TASTE: on the palate you can feel the essence of fresh fruit and the characteristic acidic aftertaste typical of the favorita;

PAIRINGS

an excellent summer wine to accompany cold buffets or fish.