AZIENDA AGRICOLA BRUNO FRANCO

Viticoltori per tradizione, biologici per scelta

LANGHE FAVORITA

Controlled denomination of origin
ORGANIC WINE

Grape variety: Favorita

Exposure: South

Soil: medium dough-sandy

Sixth installation: 1m x m 2.60m

Production per hectare: 100 q.

Working: in alternate rows

Farming: guyot

Eta' impianto: 15 anni

Practice of fertilization and treatments: organic farming according to CEE regulations

Harvest: first decade of September

Vinification: white, controlled fermentation at 16 C-18 C with indigenous yeasts

Fermentation time: 20 days

Maturation: stainless steel tanks for 3 months

Bottling: January

Bottles produced: about 3000

Packaging: 6 and 12 bottles

Gradation: 14% vol.

Total acidity: 5.5 gr. /lt in tartaric acid

Color: Straw yellow

Perfume: chamomile, spring flowers

Flavour: almond, fresh and fragrant

Serving temperature: 8/10 °C

AZIENDA AGRICOLA VITIVINICOLA BRUNO FRANCO
Madonna di Loreto,34 - 12043 – Canale (CN) - Partita IVA: 03098360047

aziendabrunofranco@gmail.com Tel. +39 0173 979543