

ANGELO NEGRO

ONORATA

LANGHE FAVORITA DOC

VINEYARD

Grape variety: Favorita del Roero (Vermentino)

Production area: Roero

Altitude: 250-280 m above s.l.

Sun exposure: east, west, north

Soil: medium textured calcareous

Breeding system: Guyot

HARVEST

Period: end of September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: cryomaceration for 8-10 hours.

Malolactic fermentation: absent

Fermentation: stainless steel tanks at 15 degrees

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.

Serving temperature: 10 – 12° C



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