

**BRIC
CASTELVEJ**[®]
dal 1956 Produttori nel Roero

Langhe

Denominazione di Origine Controllata

Favorita



Variety: Favorita 100%

Location of vineyards: Canale d'Alba-Govone

Soil: loose sandy soil

Harvest: second half of September

Winemaking: Steel

Format: 75 cl.

Serve at: 10-12°C

Vinification: After careful evaluation to determine the opportune time to harvest, which facilitates optimal sugar-levels and acidity, the grapes are harvested by hand.

The vinification that follows is quite unique because it applies the concept of maceration of the skins and pulp even for a white wine. In this way, we obtain a wine rich in aromas and structure, with the guaranteed of excellent longevity.

All processing from the grape harvest to maceration takes place in the cold in order to avoid extracting too much colour, which is known as crio-maceration. Subsequently, the wine is kept exclusively in stainless steel tanks.

Sensory Profile: Captivating, yet delicate nose with hints of citrus and exotic fruit. On the palate the wine is fresh and graceful finished with notes of hay.

Pairs well with hot or cold appetizers and is excellent with all types of fish and shellfish.

