



**fratelli
alessandria**
DAL 1830

Langhe Favorita doc

Municipality: Verduno

Grape variety: Favorita

Vineyards, Exposure and Altitude: Boscatto (East, 250-370 meters), Sotto orti (West, 270-310 meters)

Average age of vines: about 35 years

Total area: around 0.30 hectares

Soil: limestone and silty

Harvest period and method: by hand in the second half of September

Vine training and Density of plants: Guyot; 4,500 vines per hectare

Fermentation and Maceration: in stainless steel tanks at a constant temperature of 18 – 20 °C (64 – 68 °F) for 20-25 days

Ageing and Fining: 3-4 months in stainless steel tanks and 1-2 months in bottle

Bottling period: March – April after the harvest

Longevity: 2 - 4 years

First year of production: 1986



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