



MALVIRA'

Langhe Favorita- *A fresh white, with notes of peach, apricot and citrus*

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
First vintage:

Langhe
2010
100% Favorita
13.5% by vol.
N/A
20,000 bottles
1985

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:

Trinita, Blange and Saglietto
calcareous clay
25-35 years
300 m
2-17 ha

Wine making process:

Time of harvest:
Cellar:
Fermentation:

hand-harvested in mid-September
hand de-stemming, then pressed with a pneumatic press
fermented for 7-10 days in steel tanks at around 18° C,
followed by 6 months of aging in steel before bottling.

Release:

April 1st, 2011

Wine description:

Tasting Notes:

A lovely fresh wine with yellow peach, apricot and citrus notes. Pleasant, with medium acidity.

Vintage Characteristics:

Lower yields than usual due to rain during the early stages of harvest, but a beautiful vintage nonetheless. Resulted in wines of great elegance with lovely floral qualities- very similar to 2009

Available bottle sizes:

750 ml

Pairings:

Antipasti, seafood, light dishes

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Guyot system; Organic vineyard practices (not certified)
5.51 g/L
1.0g/L
3.5
12-14° C/54-58° F
Sauvignon Blanc glass

