


# Ressia

## LANGHE DOC FAVORITA "LA MIRANDA"

 **Appellation** Langhe DOC Favorita

 **Variety** Favorita

 **Vineyard**

Township: Neive  
Subzone: Canova  
Area: 0.5 hectare  
Yield/hectare: 5-6 tonnes  
Age: 1987-1990

*Features:*


Altitude: 380 metres above sea level


South-facing

Density: 4300 plants/hectare

Guyot-pruned

Low-environmental impact, integrated pest control with viticultural practices optimised for this specific wine.

 **Harvest period** Beginning of October, according to phenolic ripening and weather.

 **Harvest method** By hand, with perforated crates to maximise ventilation of the grapes; early in the day, between 6 and 8 a.m. to maintain low grape temperature. The crates are transported to the cellar for destemming and crushing as per red wine vinification, with the addition of dry ice during both crushing and after in the vats to cool the must immediately to 9°C.

Cold maceration takes place for 26 hours at 9°C and then continues for another 24 hours.

The must is then pressed to separate skins and pips.

Fermentation is cold and slow, taking place at 10°-11°C and lasting up to 35 days. The must is racked, decanted into steel tanks and rests at 3°C for about 15 days. This procedure is repeated four times, thus clarifying the wine naturally without the use of fining compounds. The wine is aged in stainless steel tanks and then bottled.

 **Tasting notes**

Colour: deep straw yellow

Nose: appealingly fruity and lingering.

Palate: rich, full and round; long finish with citrus notes.

Food pairings: raw fish, shellfish, poultry and pork, excellent with grilled fish or meat.

Serving temperature: 10°-12°C

Alcohol by volume: 14%

Dry extract: 29 g/l

Total acidity: 6 g/l

Annual production: 2000 bottles.



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