



Langhe DOC Favorita
Fallegro
2023
50th Vintage

Vintage description

The year 2023 began with the unknowns due to the anomalous climate trend of the previous year characterized by a long period of drought. The winter, colder than the previous one, lasted until the end of February with significant rains which allowed the vine to resume its normal physiological activity. The development of the plant then continued regularly despite the fluctuating climatic context: the first part of spring was characterized by very little rain and instead the months of May and June by frequent and sometimes significant disturbances and a generally cool climate. The summer was hot and stable from a meteorological point of view although without significant consequences related to water stress in the vineyards and thus allowing considerable health of the bunches. The white grapes reached maturity with excellent acidity values and a balanced sugar content. The black grapes developed in ideal conditions. In conclusion, we are looking forward to a year with wines that are elegant, balanced, pleasant and with great potential.



Grapes: Favorita (Vermentino) + 5% complementary grapes - **Harvest:** early September - **Vineyards:** Roero area - **Maceration:** partial - **FML:** 10% - **Aging:** 8 months "sur lie"

Data

Alcohol: 12,50 % - Total acidity: 6,00 gr/l – Dry extract: 20 g/l

Winemaker notes

Our Fallegro was born in 1974 as one of the first vinifications of Favorita grapes. This is the Piedmontese version of the Vermentino vine, which is however grown far from the sea, in a continental climate and in sandy soils, which characterize it and make it fresh and saline.

Tasting notes
