



**Fallegro
Langhe DOC Favorita
2021**

Vintage description

The 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years. A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

In conclusion, we can say that remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.



Grapes: Favorita (Vermentino) + 5% complementary grapes - **Harvest:** from 15 to 25 September 2020- **Vineyards:** Roero area - **Maceration:** partial - **FML:** 10% - **Aging:** 4 months "sur lie"

Data

Alcohol: 12,50 % - Total acidity: 5,97 gr/l – Dry extract: 19,6 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
