Azienda Agricola Negro

Langhe Favorita, Onorata 2024



WHITE STILL WINE | ITALY | PIEMONTE

TASTING NOTE

Light yellow straw with greenish highlights, with a fragrance of apple blossom, fresh citric taste with a soft and delicate finish.

VINIFICATION

Maceration: cryo-maceration at 6°C for 8-10 hours. Maturation in steel tank for 3-4 months “sur lie”.

FOOD MATCHING

Great with a light chicken salad or shellfish

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Favorita (100%)
CLOSURE	Screw cap
SKU CODE	A3666124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.13g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	A3666124