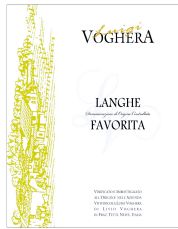


Luigi Voghera Langhe Favorita

(DOC Langhe)

100% Favorita



The Langhe Favorita is a local white varietal that is known for its freshness and lively fruit component on the palate. Coming from a fairly young vineyard for the estate, the grapes are typically harvested by late September, and go through fermentation for nearly thirty days in stainless steel. The resulting wine is fresh, dry, effervescent on the palate, and has a delicate fragrance of citrus fruits and pear. The mouth yields bright acidity, lots of pear fruit, and is very enjoyable with fresh fish or an assortment of cheeses.

Bon Vivant

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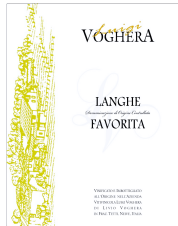
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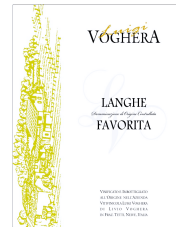
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