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435-654-3711  
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## LUIGI VOGHERA Langhe Favorita

REGION/ ORIGIN	Piemonte Langhe Favorita DOC	WINEMAKER	Livio Voghera
VINTAGE	2022	WINERY ESTABLISHED	1974
VARIETALS	100% Favorita	VINEYARD(S)	Estate vineyards
ALCOHOL	12.5%	AGE OF VINEYARD(S)	13 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay & chalk
AGING	No oak aging	VINEYARD(S) ELEVATION	220-240 meters
FILTER/FINING	Light/Plant based	FARMING METHODS	Sustainable
TOTAL SULFUR RS	90 mg/l 1 g/l	PRODUCTION	5,000 bottles

*Livio's sister Roberta, along with their mother Pinuccia,  
own and chef at one of the top restaurants in the Barbaresco zone: Carlin Carlota*

Luigi Voghera is nestled smack dab in the middle of Barbaresco country in Piemonte, in a small village called Tetti, situated between the three main towns of the region: Treiso, Neive, & Barbaresco. In 1974, Luigi and his wife Pinuccia, officially opened up their lovely winery to focus on what their estate fruit could do best. Luigi has since passed on, but his son Livio has followed in his father's footsteps to a tee, and makes extraordinary wine from their sustainably farmed 22 hectares of vineyards. Livio has a small but beautiful cellar full of large old oak barrels to help age some of his wines, while still retaining as much specific varietal character from his grapes. Although Barbaresco is the true flagship of Livio's property, he is able to bring out a perfect and classic expression from every grape that he works with. As he has expanded his standard line of Nebbiolo and Barbera further, his Favorita, Arneis, and even Moscato are all precise and exquisite as well. Each and every year Livio strives to work more and more with the native flora and fauna for a wholistic production, and it shows in the love that you taste in the bottle.

*Favorita is known as Vermentino in other regions of Italy*

Voghera's 2022 *Langhe Favorita* is a local white variety 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. After a short rest, the wine relaxes in a bottle for a couple of months before it is released to the market. The resulting wine is fresh, dry, a bit effervescent on the palate, and has a delicate fragrance of citrus fruits and pear. Delightfully refreshing and exuberant, the mouth yields bright acidity, lots of pear fruit, and is very enjoyable with fresh fish or an assortment of cheeses.