



— Agricola —  
**COLLE BELVEDERE**

**LANGHE DOC FAVORITA**  
**“LA DAMA”**

*Bright straw yellow color with shades tending to greenish. Very intense, almost aromatic aromas, reminding of orange and citrus flowers. Fresh taste with a slight bitter aftertaste.*

**GRAPE VARIETY:** 100% Favorita

**SOIL COMPOSITION:** North West exposition, altitude 300 m a.s.l. These hills, of recent geological formation, have on the surface a mainly calcareous soil, with a high presence of quartz sand and very fine limestone, which alternate with compact layers of gray sandstone.

**AVERAGE PLANTING YEAR:** 1995, traditional Guyot.

**HARVEST:** Manual, beginning September

**VINIFICATION AND AGEING:** Immediately after harvesting, the grapes are taken to cold storage rooms where they undergo a reduction in temperature up to 6° C, which is essential for preserving the aromas during pressing. Cold maceration in contact with the skins for 4 hours. Fermentation in stainless at 16° C, refining on the fine lees for about 5 months.

*LA DAMA, Favorita is a close parent of the Vermentino and arrived during the centuries in our area following the commercial ways connecting the seaside to the mountains. It seems it turned its name from Vermentino to Favorita because it was the favourite grape for the king Vittorio Emanuele II. And so, from that moment the “Favorita” was the preferred women at the noble court, La Dama for instance.*

