

PAOLA OBERTO

Langhe doc FAVORITA

Sansussì 2023

We called this Langhe Favorita “Sansussì,” a Piedmontese word of clear French derivation, like all our dialect. It means “carefree,” in keeping with the festive and cheerful character of this wine, perfect for convivial moments.

Favorita corresponds to the Vermentino grape variety. Originally from Liguria it has been cultivated in Piedmont for centuries. Normally a very delicate wine is made from it because areas less suited to the other wines of the Roero are reserved for this vine, which is very robust and adaptable.

Our vineyard, on the other hand, located in the Langhe, has a southwest exposure, at a high altitude of 350 m, on silty-clayey soils with chalky veins...characteristics normally suitable for important red wines. This terroir gives rise to well-ripened and rich grapes, from which we therefore obtain a Langhe Favorita with good structure and uncommon intensity.

Vineyard

Production area: Langhe

Varietal: 100% Favorita, from grapes grown in our vineyard in Cherasco

Vineyard: locality of San Michele in Cherasco (Italy)

Area: 0.75 ha

Altitude: 350 m a.s.l.

Exposure: Southwest

Soil: silty-clayey, calcareous

Training system: espalier

Pruning: Guyot

Planting density: 4700 plants/ha

Vineyard age: 16 years

Dry pruning, green pruning, trellising
and harvesting: manual

Vinification:

After careful manual harvesting in perforated boxes, the grapes are immediately pressed and then cold clarified.

Fermentation takes place at a controlled temperature of about 13°C, followed by decanting. After 4 months in steel vats, the wine is bottled (for this harvest on the 31/01/2024) and left to rest for 3 months in bottle.

Tasting Notes:

It has a bright straw yellow color with greenish highlights.

It offers an intense and broad nose with distinct notes of white peach, citrus and white flowers. In the mouth it surprises for its minerality, freshness and persistence, giving herbaceous sensations and an aftertaste reminiscent of almond.

Pairings:

Langhe Favorita *Sansussì* should be served at a temperature between 8 and 10 °C.

This well-structured wine is ideal for aperitifs, but also excellent when paired with appetizers and fish dishes.

Eco-sustainability: lightweight bottle => lower consumption of energy in production and fuel for transport
natural cork/agglomerate corks => 100% recyclable, negative CO2 balance (growth and production absorb more CO2 than processing and transport emit); use of renewable energy; 100% recyclable packaging



Oenological data:

Dry white wine
Alcohol: 13%/vol
Total acidity: 5.6 g/l
Residual sugars: 0.1 g/l
Total sulfur: 59 mg/l