

Zigzagando

Gianni Gagliardo

Favorita Fallegro

Variety of grape: Favorita

Origin: Roero Area

Vinification: Skinless first fermentation at 16/18° C.

Ageing: brief refining in stainless steel

Tasting characteristics.

Color: Light Straw Yellow

Scent: Delicate, reminiscent of acacia flower.

Taste:

An elegantly tart taste slightly fizzy, fat cleansing, with sweet herb/citrus flavours and juicy fruit acidity. Long, warm finish.

Alcohol by volume: 12%.

Serving suggestions: As aperitif, ideal on pate, with oily dishes, tarts with butter, smoked salmon caviar, fish.

Gianni Gagliardo has invested heavily in this variety, planting it in prime hill vineyards with ideal exposures.

"Favorita, which has been linked genetically to vermentino, used to be the favorite table grape in the Langhe, which is why it got its name," explains Gianni's enologist son Stefano Gagliardo.

The family currently makes two wines from Favorita: the lavish and full-bodied Casà and the slightly effervescent Fallegro.

