



PASQUALE PELISSERO
Wine Passion in Neive

Langhe Favorita "Emanuella" D.O.C.

Varietal: 100% Favorita.

Vine cultivation: Guyot.

Vineyard: 15-20 years old vineyards in the village of Neive at about 400 mt above sea level.

Exposure: southwest.

Soil: clay/limestone soil.

Vinification: soft pressured applied to the whole grape. Alcoholic fermentation in steel at temperature controlled.

Agging: aged in stainless steel tanks for 3 months before bottling.

Bottling: end of March.

Plants per Hectare: 5,000.

Yield per Hectare: 90 ql/ha and an average of 1.8 kg per plant.

Acohol Content: 13%.



 0,75 lt.

Azienda Agricola Pelissero Pasquale

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