



Cellario Favorita DOC

Winery: Poderi Cellario
Category: Wine – Still – White
Grape Variety: Favorita
Region: Carru / Piemonte/ Italy
Vineyard: a Langa and Roero's old autochthonal vineyard
Feature: organic practices, but not yet certified



Product Information

Soil: Argillaceous, calcareous

Vinification & Yield: Stainless steel fermentation. Sur Lie. 5 months aged in steel and another 3 months in the bottle before its release.

Tasting Note: The Favorita's DNA is the Ligurian and Sardinian Vermentine, for this reason the grapes probably come from these lands thanks to the Savoia's Royal Family. It is a pale-yellow wine, the bouquet is fruity and floral: hay, fresh flowers and banana; to the palate its taste is fresh, briny with a good balance.

Alc: 13%

Producer Information

Fausto and Cinzia Cellario are 3rd generation winemakers in the village of Carru` on the western outskirts of the Langhe. The family believes in only working with local, indigenous Piemontese grape varieties and fiercely defends local winemaking traditions both in the vineyard work and the cellar practices. The Cellario vineyard holdings cover some 75 acres between 5 different vineyard sites covering the southern Langhe, around the towns of Dogliani, Farigliano and Carrù. The Tanaro River divides precisely two types of land, basically different: the first one, on the right side, is tufaceous, full of marls (San Luigi- Cornole) suitable to every type of vine; the second one, on the left side, where the land is redder and argillaceous with sand, more suitable to white and perfumed vines (San Giovanni-La Lorena).

Vineyard work is organic (soon to be certified) and all the fermentation take place with indigenous yeasts. Sulfur is only added in tiny quantities at bottling if necessary (a practice not common with a winery in this mid-size range).