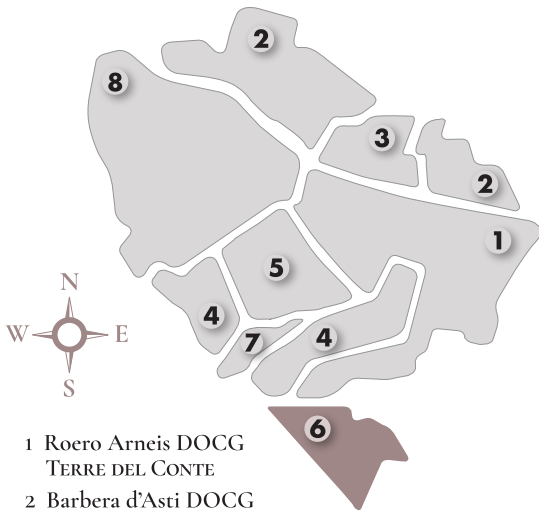




TENUTA LARAMÈ



- 1 Roero Arneis DOCG
TERRE DEL CONTE
- 2 Barbera d'Asti DOCG
- 3 Piemonte DOC Bonarda
- 4 Roero DOCG Loreto (Nebbiolo) TUMLIN
- 5 Barbera d'Alba DOC Superiore GARAVAGNA
- 6 Langhe DOC Favorita TERRE DEL SINDIC**
- 7 Cisterna d'Asti DOC Superiore
(Croatina) - SANTA LUCREZIA
- 8 EQUILIBRIO
NATURA



Winemaker Notes

A fresh, delicate, and subtle wine, which knows how to be expressive without being overpowering.

Colour: pale golden with greenish reflections.

Aromas: intense and fresh with notes of medlar, winter melon, hawthorn, aromatic herbs, and citrus.

Taste: dry, fresh, and pleasant.

Serving temperature: 8/10°C

Food pairings: Risotto with vegetables, sushi, fresh goat cheeses, egg salad, vitello tonnato (veal with tuna sauce), fish.

Alcohol by volume: 12,5%

Extract: 20 g/l

Aging potential: Excellent within 2 years following harvest.



TERRE DEL SINDIC

Langhe

DENOMINAZIONE DI ORIGINE CONTROLLATA

Favorita

Vintage

2025

A rainy start and low fertility limited yields, enhancing concentration.

An early summer encouraged fast and even ripening.

Rain during harvest, initially a concern, ultimately supported full aromatic maturity. The result is white wines with generous aromas and a more pronounced structure than usual.

A balanced vintage, where freshness and volume coexist with greater depth.

Grape Variety

100% Favorita.

Vineyard

The vineyard historically belonging to the mayor of the village (*the "sindic"*), purchased in the 1980s by the Povero family.

Cultivation system: espalier cultivation - guyot pruning.

Hectares: 2,1

Bottles produced: 19,000

Soil: sandy and clayey.

Vineyards certified organic by Valoritalia.

Winemaking

Removal of grape stalks and cooling at 10/12°C

Soft pressing at 0,6 Atm

Fermentation

Containers: stainless steel, temperature-controlled tanks.

Temperature: 16°C

Duration: 15/20 days.

Aging

2/3 months sur-lie in stainless steel tanks.

