

Cà Ed Balos

Langhe Favorita



Cà ed Balos, located in Castiglione Tinella, one of the classic zones for fine Moscato, is an old farmstead that was built in the beginning of the nineteenth century. The original owners were among the first to produce Moscato, and older generations still talk about how the fragrant grapes filled the air with a wonderful aroma during harvest. Cà ed Balos produces wines made only from their six vineyards. They believe that the quality of wine begins with an excellent grape, and that an excellent grape starts with the vines and the land. The Bonacina family's goal is to produce a quality wine while respecting the environment.

Appellation	Langhe Favorita DOC
Varietals	100% Langhe Favorita
Location	Bricco Olive, on the Hill of Monuco, near Santo Stefano Belbo
Area	0.36ha
Production	3,000 bottles
Soil	Sandy Clay-limestone
Exposure	East
Vineyard Age	22 years
Pruning	Guyot
Agricultural Method	Bio-Sustainable
Harvest	Manual
Vinification	Grapes are crushed and de-stemmed, softly pressed. Cold maceration at 5 to 8 C for 24 hours. Natural decanting of the must and fermentation in pressure tank at a controlled temperature with selected yeasts, then the wine rests on the lees briefly and is filtered. An additional sterilized filtration takes place before bottling.
Alcohol	12.5%
Sugar	5g/l
Acidity	5.5%

