



Grape Varieties	100% Favorita
Winemaker	Francesco Bellocchio
Closure	Diam
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.5g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Vigne Marina Coppi was established in 2003 in the town of Castellania, the birthplace of Marina's father Fausto, one of the greatest cyclists of the 20th century. The family has taken the traditional heritage of the area and applied a modern approach in the winery to produce wines of excellent quality. The estate has concentrated on the native varieties of Timorasso, Favorita, Barbera, Nebbiolo and Croatina and works on a small scale with four hectares of vineyard to ensure the quality of the vines shows through. Parents Marina and Giovanni work closely with son Francesco and his wife Anna, using sustainable methods in the vineyard and employing great expertise in the winery.

VINEYARDS

This wine is dedicated to the two Marinas in the family: Marina Coppi, the grandmother, and Marina Bellocchio, the granddaughter, who was born on the eve of the first harvest. The grapes come from the nearby "Gabetto" vineyard and an old vineyard in the Madonna locality which is in the nearby village of Carezzano in the Colli Tortonesi. There are marked diurnal temperature differences, as well as distinct seasonal differences, and one of the lowest rainfalls in Piedmont. Favorita was probably brought to Piemonte from Liguria, where it is known as Vermentino.

VINTAGE

The 2021 growing season was marked by a cold spring with some frost, followed by a hot and dry summer. Yields were lower but the grapes were of excellent quality. These wines are concentrated, structured and elegant with great ageing potential.

VINIFICATION

Upon reception, the grapes were softly crushed and pressed. Alcoholic fermentation took place slowly at around 15°C, and afterwards the wine was matured for 10 months on lees in stainless steel refrigerated tanks with occasional bâtonnage.

TASTING NOTES

Intensely straw-coloured, this wine displays bright aromatics of rennet apples, peach and meadow grass. The palate is full, round, balanced and smooth with a persistent finish.