

Piemonte Bianco Passito “Inverno” Doc

VINTAGE 2016

An exclusive interpretation of sweet Piedmontese wine made with 100% Favorita. Partial over ripening on the vine and withering in crates.

GRAPE VARIETY: 100% Favorita

VINEYARD: Grown in a few rows in the vineyards of Cascina Crava in Diano d'Alba. South, south-westerly exposure. Altitude 340 m above sea level. Typical espalier vineyards, Guyot pruning and an average plant density of 4000 vines per hectare.

HARVEST AND WITHERING: Partial thinning during the Favorita grape harvest, with the aim of selecting only the bunches best suited to withering and then leaving them on the vine. This is followed by further selection and consistent leaf removal from the bunches. The grapes are then left to ripen naturally on the vine until October. The grapes are harvested into small perforated crates, where they are placed in a single layer. The crates are stacked and placed in a fruit storage room where the grapes spend two months withering naturally.

VINIFICATION: Direct pressing of the whole withered grapes and slow alcoholic fermentation at a controlled temperature of 20°C for about 1 month.



ABRIGO GIOVANNI

AGEING: The wine decants naturally at low temperatures, acquiring clarity, and then remains in the tank until the bottling made in August 2018

DESCRIPTION: Golden yellow colour with amber highlights. Bright and viscous, body and thickness are perceived at the sight

Scents of dried figs, date and mango compound the main part, leaving space at hints of aromatic Mediterranean herbs and acacia honey on the final.

Ample and harmonious, it envelops the palate. Sweetness and acidity are balanced, offering a long and persistent finish. Dynamic and progressive, it gains complexity on the palate with every year that goes by. Perfect for exchanging confidences at the end of a meal, paired with food or enjoyed alone. With blue/mature cheeses, desserts, biscuits and pastries, and chocolate. Dose carefully.

SERVING TEMPERATURE: 12-14° C

VINTAGES PRODUCED: 2007, 2013, 2016

ANALYTICAL DATA

ALCOHOL: 13.20 % vol

SUGAR FREE DRY EXTRACT: 107,8 g/L

PH: 3.71

TOTAL ACIDITY: 4.8 g/L expressed in tartaric acid

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