



Langhe Favorita DOC

A rare interpretation of this native Piedmontese grape better known in the rest of Italy as Vermentino. Continental cultivation on the Langa hills is rather particular: paying the necessary attention in the vineyard, it produces wines that are less voluminous and alcoholic but crisper and more fragrant. Giorgio Abrigo soon realised the potential of this grape and began tending the rows of Favorita vines in 1990, with early harvests and reductive fermentations in pressurised tanks being the key to drinkability and crispness. This wine has its lovers and its haters; empty bottles on the table make both happy.

GRAPE VARIETY: 100% Favorita

VINEYARD: A blend of grapes from three different vineyards in the municipality of Diano d'Alba; soil consisting typically of clay and limestone, characterised by layers of more or less compact sand alternating with grey sandstones (sands compacted and cemented by marine water carbonates), known as Arenarie di Diano or Diano Sandstones. Different exposures: mainly north-easterly, then north-westerly and south-westerly. Altitude 300-400 m above sea level. Typical espalier vineyards and Guyot pruning, average plant density of 4000-4300 vines per hectare.

HARVEST: Slightly early, by hand, vineyard by vineyard, into crates, in the first few days of September.

YIELD PER HECTARE: 10000 kg

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ABRIGO GIOVANNI

VINIFICATION: Soft pressing of the whole bunches with a pneumatic lung press and separation of the must obtained into two categories. We use only the first, free-run juice. Fining by flotation at low temperatures and direct racking. Fermentation in pressurised stainless steel tanks at a low temperature (15-17°C) for about 20 days. The combination with carbon dioxide takes place towards the end of the primary alcoholic fermentation in closed tanks.

AGEING: The wine remains in direct contact with the fine lees, with no malo-lactic fermentation, reducing slightly, until it is bottled. It spends at least three months in the bottle.

DESCRIPTION: Straw yellow colour with greenish highlights, slightly sparkling, characterised by primary aromas accentuated by carbon dioxide. Evident scents of wild flowers, wild herbs, green apple and pear stand out. It continues, especially after the first six months of life, with tertiary aromas typical of the time spent on yeasts, with a slight scent of bread. The well-balanced palate has a mineral taste, resulting in a wine that is very crisp and easy to drink. The perfect aperitif and excellent companion for cold antipasti, crudités and seasonal fruit.

SERVING TEMPERATURE: 8-10° C

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